EXPERIENCE JAPAN IN NEW YORK CITY

CHOPSTICKS NY®

1
Jan. 2011
vol. 045
FREE

New Year's Greetings

Winter Gourmet Features:

- Japanese Seasonings
- Dining and Partying in Japanese Restaurants

SPECIAL INTERVIEW

Rev. Masafumi Nakanishi

(Officer of International Shinto Foundation New York Center)

www.chopsticksny.com

ADVERTISEMENT

JAPANESE DINNER AT HOME WITH kikkoman

seasoning your life

Ponzu Citrus

Ponzu Citrus flavor and soy sauce in one convenient bottle. The prefect balance of salty sweet and tangy is wonderful as a dipping sauce or in a wide variety of delicious recipes.

Ponzu Lime

Something new and exciting for lime lovers. Ponzu Lime makes an excellent marinade for skirt steak, shrimp fajitas and any dishes that calls for a little hint of fresh lime.

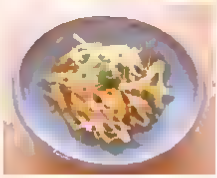
DAIKON RADISH & CARROT SALAD (Serves 2 people)

- ☐ 1 1/2 cups shredded daikon radish
- ☐ 1/2 cup shredded carrot
- ☐ 1 piece abura-age (deep-fried bean curd)
- ☐ 1/2 cup kaiware sprouts (sprouted daikon radish seeds)

[Dressing]

- ☐ 2 tablespoons Kikkoman Ponzu Lime
- ☐ 1 tablespoon extra virgin olive oil

①Sauté abura-age on both sides in a nonstick, Teflon-coated pan. Once it's done, remove oil from abura-age with paper towel.
②Cut three sides of abura-age, open as shown, and shred.
③Mix indicated amount of Kikkoman Ponzu Lime and extra virgin olive oil to make dressing.
④Mix daikon radish, carrot, abura-age, and kaiware sprouts. Add dressing and toss salad.
⑤Place salad on plate and sprinkle extra abura-age and kaiware sprouts on top.



Kikkoman Ponzu Lime has a refreshing citrus flavor and adds the perfect finishing touch to salads made from common Japanese ingredients like daikon radish, daikon sprouts, and abura age.

Seasoned Rice Vinegar

Now you can make perfect sushi rice using this seasoned rice vinegar. Ideal for sushi, salad and more!

Rice Vinegar

Bring salad to life. This mild vinegar that is full of health benefits can be used for dressings, marinades, dipping sauces and condiments.

TEMARI-ZUSHI (Makes 24 pieces)

- ☐ 3 cups gohan (cooked rice)
- ☐ 1/4 pound smoked salmon
- ☐ 2 tablespoons Kikkoman Seasoned Rice Vinegar
- ☐ 1/4 cup ikura (salmon roe) ☐ Wasabi for garnish
- ☐ Kaiware sprouts for garnish

①Cut smoked salmon into 2-inch-square pieces. (Make 12 pieces)
②Combine cooked rice (hot) and Kikkoman Seasoned Rice Vinegar to make sushi rice.
③Place 1-1/2 tablespoons sushi rice on plastic wrap, wrap rice to make ball shape, and pull plastic wrap tightly around rice ball.
④Unwrap ball, put smoked salmon on top, put a little wasabi on the salmon, and place kaiware on the wasabi.
⑤Make another ball and garnish with wasabi and ikura.

The ready made Kikkoman Sushi Vinegar saves you preparation time (you don't have to mix the vinegar and sugar yourself), allowing you to put more time into dressing up the colorful temari zushi.

The recipe courtesy of Tomoko Kuroda-Swanson (www.nycooking.com)

WWW.KIKKOMANUSA.COM

CHOPSTICKS NY

[January 2011, Vol. 045]

CONTENTS

President / Publisher Hitoshi Oishi
Director Tomoko Omori
Editor-in-Chief Noriko Komura
Assistant Editor Daniel Klein
Writers Lisa Birzen, Victoria Goldenberg, Maya Robinson, Misako Sassa, Stacy Smith, Kate Williamson
Proofreader Susan P Spain
Art Director Etsuko Hatton
Sales Representative Yuji Iwasaki, Akiko Murakami
Intern Daniel Corona
Executive Producer Tetsuji Shintani

Cover Cryssy Cheung
www.cryssycheung.com

The themes of the cover of this month's issue are "Japanese New Year" "Seasonings," and "Winter Gourmet." To find out more about it, check out the featured articles from page 8 and page 23.

Published by Trend Pot NY, LLC
411 Lafayette St., 3rd Fl., New York, NY 10003-7032
TEL. 212-431-8670 / FAX. 212-431-8660
www.chopsticksny.com
For Advertising Info TEL. 212-431-8670 (ext.130)
E-mail: asales@chopsticksny.com
©2011 by Trend Pot NY, LLC All rights reserved. Reproduction without permission is strictly prohibited. Trend Pot NY, LLC is not responsible for any damage due to the contents made available through CHOPSTICKS NY

Presented by The No 1 Japanese free paper in NY, NY Japon

ON THE COVER

2 **PEOPLE** Reverend Masafumi Nakanishi

Japanese people celebrate the arrival of the New Year in unique ways. We asked Reverend Masafumi Nakanishi, officer of International Shinto Foundation New York Center, about the ceremonies and events and the meanings behind them.

4 **WHAT'S NEW?**

DRINK **At 20 Years, Kirin Ichiban Revamps Its Recipe**
PRODUCT **Enhance Immune System with the Power of Medicinal Mushroom Extracts**
SHOP **Sunrise Mart Brightens Yet Another Neighborhood**
HEALTH **Fix Your Aches and Pains and Improve Performance with A.R.T.**

FEATURES

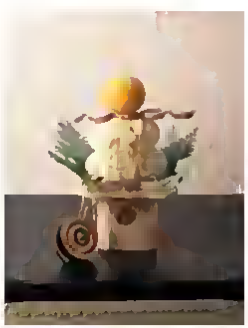
10 TRY OSECHI RYOURI TO START A HAPPY NEW YEAR

Here, we introduce some of the recipes for osechi ryouri (Japanese New Year's dishes) and share the Japanese New Year with you

12 COMPREHENSIVE GUIDE TO JAPANESE SEASONINGS

Thorough descriptions of the seasonings that play key roles in flavoring Japanese cuisine

23 DINING AND PARTYING IN JAPANESE RESTAURANTS



54 **TRAVEL** Tokyo Anime Freedom Tour: Indulge in Pop Culture in Tokyo

FOOD / DRINK / GROCERY
18 Grocery Guide
20 Sake Column
28 Japanese Restaurant Guide
36 Asian Restaurant Guide

LIFESTYLE
40 Product Review
42 Shop Guide
44 Beauty Interview
45 Beauty Guide
47 Health Guide
48 Focus: Culture
49 School Guide
51 Language: Sensei Interview
52 Japanese Book Ranking
53 What on Earth

EVENT / ENTERTAINMENT / LEISURE
58 Exhibition
58 Performance
58 Lecture/Forum/Film/Festival
59 Event
61 Happenings
64 Entertainment Music

"IT IS BEST TO VISIT SHRINES THAT INTEREST YOU WHILE WALKING AROUND A CITY"

— REVEREND MASAFUMI NAKANISHI

REVEREND MASAFUMI NAKANISHI
Born the son of a Shinto priest of Ise Jingu, he majored in Shinto Study in the graduate school at Kokugakuin University. He was also involved in the Shinto Archive Project of University of California Berkley while he was studying at the university. After graduation, he served at Meiji Jingu and Masumida Jinja, and has worked as an officer of the International Shinto Foundation New York Center since 2008.

The arrival of the New Year is a big event throughout the world, but Japanese celebrations are somewhat different from those in other countries. The most important New Year's event for Japanese people is hatsumoude (the New Year's shrine visit). Here, Chopsticks NY asks Reverend Masafumi Nakanishi, an officer of the International Shinto Foundation New York Center, about New Year's events and the meanings behind them.

What kind of Shinto ceremonies and events take place at the end of the year and at the beginning of the New Year, and what are the meanings behind them?

First of all, at the year's end, we have *Susuharai Shinji*. This is like the thorough cleaning of a house for a regular household. Japanese people have the custom of cleaning up everything before beginning a new year, finishing their work, paying debts, settling business affairs, and so on. Shinto shrines are no exception, and they finish their accounting and financial affairs and thoroughly clean all the buildings that belong to the shrines. This is Susuharai Shinji, which usually takes place from Christmas until New Year's Eve. Then on New Year's Eve, we perform the ceremony *Oharae Shinji*. This is simply called Oharae, and it takes place twice a year, on June 30 and December 31. This ceremony is to wash away the sins and impurity that people have accumulated during the past six months.

What do people actually have to do during the Oharae ceremony?

They chant Oharae prayers. The prayers describe how various deities take the sins and impurity and cast them over the end of the earth and sea. Then people wipe themselves off with white paper in the shape of a person in order to transfer their sins and impurity to the paper.

How about in the New Year?
First, visitors to a shrine get together and count down to the New Year like "ten, nine, eight, seven..." and when the time comes taiko drums are played and the visitors all throw *saisen* [money offerings to a Shinto shrine] toward the shrine's offering boxes

Until what day can people do hatsumoude [the New Year's shrine visit]?
Basically, New Year's activities go until *Donto-yaki* in mid-January. After the countdown, during the morning of January 1, we hold a *Saitansai*. This is a ceremony during which a Shinto priest reads a celebratory prayer to the deities to ask for divine virtue on behalf of the people. For the first three days of the New Year, the shrines are flooded with hatsumoude visitors. As people officially return to work, the scene at the shrines completely changes. Visitors in kimonos and casual clothing are replaced by businesspeople in suits. Groups of coworkers get together in the shrines to pray for a flourishing business and company expansion. They bring their old *ofuda* [tablets issued by shrines] from the previous year to the shrine and exchange them for new *ofuda*. This is a typical activity of a company in the New Year.

Finally, around mid-January we hold Donto-yaki. During this event people burn New Year's objects and used Shinto items. Customarily, Japanese people put out *kagamimochi* [New Year's rice cakes] for the New Year, and they become dry after two weeks or so. People bring them to the shrine along with things like last year's ofuda, ceremonial arrows, and charms and talismans. Then they throw these things into a fire at the shrine and burn them while roasting kagamimochi to eat. When the kagamimochi and other New Year's decorations are gone, the New Year's activities are over.

Please explain the proper way to visit a shrine.
When you go to a shrine, wash your hands and rinse out your mouth at the *temizusha* [water trough], which is an action to purify the body. Then you can put money in the offering box, bow twice, clap twice, and bow once more. These are the things you should do to pray to deities in the shrine, but before you leave, you can visit the tent where they sell *omamori* [good luck charms] and ofuda. You can choose a charm to suit your wishes for the year—for example, love, a safe childbirth, something like that. There is a specific charm for any wish.

In Shinto, directions are considered important, aren't they?
It is not correct to say that directions are important in Shinto, but they are important in Onmyoudou [the way of yin and yang]. Each Shinto shrine faces the object of worship. If a mountain is the object of worship, then the direction toward the mountain is important. To take an interesting example, there are many shrines for the worship of Mt. Fuji, such as Sengen Jinja and Akibasan Jinja on the Shizuoka prefecture side of the mountain, but there are other shrines on the Yamanashi prefecture side as well. Because they are located in various locations and they all exist in order to worship Mt. Fuji, the direction each shrine faces is different.

Would you list a couple of shrines good for hatsumoude visits?
It doesn't have to be a special shrine. I really think it is best to visit shrines that interest you while walking around a city. But if you want to experience overcrowding in Tokyo, Meiji Jingu is the place to go. Also, landmarks like the shrines in Kyoto and Itsukushima Jinja in Hiroshima are popular destinations for foreign visitors.

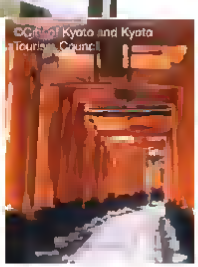
Like Fushimi Inari Taisha in Kyoto?
Fushimi Inari Taisha is very interesting. The shrine building itself is relatively simple, but Inariyama [Inari mountain] behind the shrine is quite amazing. There are countless torii gates on the mountain. This is the shrine to Inari-sama, the deity of business and prosperity. So, companies and business owners from all over Japan donate red torii gates. These gates line the entire shrine path. Many Americans film things there. The view of the bright red gates lined up the mountain is really impressive and makes the space look mysterious.

Is there a meaning behind the red color of the torii gates?
Originally, Shinto shrines were simple and unadorned like Ise Jingu [Shinto's holiest and most important shrine—see page 56 for details]. The red color comes from cultural influences from Eurasia, one of which is Buddhism. Fushimi Inari Taisha is a shrine that combines Shinto with Buddhism. It is thought that the red torii developed under the influence of this fusion of cultures. This is a complicated discussion, but in the beginning, Shinto did not have shrine buildings at all.

Like mountain worship?
Well, it's more like spirit worship. It is called animism in English. This is different from idolatry. While it appears that people worship things like stones and trees, what they really worship are the things that live inside the stones and trees. So, in the oldest form of Shinto there were no shrine buildings. Shinto in its modern form is heavily influenced by Buddhism.

The story reminds me of Kumano Kodo [the old paths of Kumano], a World Heritage Site, where the paths go all the way through the mountains.
Like through the Yoshino Mountains. It is said that there are three shrines by the Kumano Kodo: Kumano-nachi, Kumano-hayatama, and Kumano-hongu. Touring the three shrines was popular during the Heian period (794 to the late twelfth century) and this appears in The Tale of Genji [a classic Japanese novel about the life of a fictional prince Genji, written by noblewoman Murasaki Shikibu at the beginning of the eleventh century]. It is said that Taira no Kiyomori [a general and politician who firstly administrated the imperial court as a samurai in the twelfth century and contributed to the development of Itsukushima Jinja] loved Kumano and would travel around Kumano and go as far as Yoshino.

—Interview by *Noriko Komura*



▲ The temizusha (or temizuya) is usually located on the side of a path approaching the main building of a shrine. People should wash their hands and mouths before praying at the main building.

▶ You may be familiar with this view of the stunning red torii lined up at Fushimi Inari Taisha in Kyoto. (See page 56 for details.)

(Continued on page 56)

Drink

At 20 Years, Kirin Ichiban Revamps its Recipe

Beer drinkers rejoice! **Kirin Ichiban's** new and improved recipe is coming to the U.S. In celebration of the 20th anniversary of its release, the iconic Japanese beer launched its new 100% malt recipe in Japan in 2009. The new recipe has been a great success, improving sales and receiving positive reviews from consumers, and starting in December 2010, it will be available for purchase in the U.S.

Originally released in 1990 by Kirin Brewery Co., the oldest beer brewer in Japan, Kirin Ichiban is a premium pilsner beer that is made with a unique "first press" process. While other beers use multiple pressings of ingredients, Kirin Ichiban uses only the sweet, flavorful liquid from a single press of the finest ingredients. This process ensures that Kirin Ichiban is a crisper, richer, purer beer. The new recipe combines the first press brewing process with a new 100% malt formulation. It boasts a flavor even purer and more premium than the original Kirin Ichiban. Already a world-class, premium pilsner beer, the refined recipe puts Kirin Ichiban in a class of its own.

Kirin Ichiban's mild bitterness makes it the perfect, palate-cleansing drink to pair with sushi, and its clean, crisp and hoppy flavor is also great with western foods like pizza, fish and chips or a chicken sandwich. For maximum flavor, try pouring Ichibanshibori straight into a tall pilsner glass in order to create a good head of foam and release excess CO-2, liberating its nice, malty aroma. So this holiday season, why not celebrate with the new 100% malt Kirin Ichiban?

Kirin Ichiban is now available in most Japanese restaurants as well as Japanese and other grocery stores in New York.

Product

Enhance Immune System with the Power of Medicinal Mushroom Extracts*

Each bottle contains 120 tablets, and taking 4 tablets daily or 2 tablets twice a day is suggested

Mushrooms are known to have tremendous power to promote health and vitality, and they have been used in Eastern herbal medicine for centuries. Mushroom Wisdom, Inc. (since 1991), a dietary supplement producer/provider in New Jersey specializing in medicinal mushroom-based items, has just introduced two new products that are effective in enhancing immune system.

Super Meshima is a supplement maximizing the power of Meshima (Phellinus linteus) that grows on mulberry trees on an island with the same name located southwest of Japan. Literally translated as "Women's Island," the variety is especially great for breast health for women. Research demonstrates that many of Meshima's immune related actions show promise and specificity for maintaining healthy breast cells.* Mushroom Wisdom's preexisting item Breast-Mate also contains Meshima extract, but the Super Meshima is formulated with a much higher quantity of the extract to give more positive results to the body. **Super Chaga** is another new introduction. Chaga (Inonotus obliquus) is a mushroom long used in Russia and Poland as a traditional folk remedy, and it became recognized throughout the world when Nobel Prize winning Russian novelist Alexandr Solzhenitsyn introduced the birch tree mushroom and its beneficial properties in his 1968 novel, Cancer Ward. Chaga has demonstrated a variety of beneficial cardiovascular actions and a range of immune supporting benefits.* Packed with natural healing power and many health applications, Super Meshima and Super Chaga support your immune system and help you fight cold and flu in the winter season.*

*These statements have not been evaluated by the Food and Drug Administration. These products are not intended to diagnose, treat, cure, or prevent any disease.

Info: **Mushroom Wisdom, Inc.**
1 Madison St., Suite F6, East Rutherford, NJ 07073
TEL: 973-470-0010 / www.mushroomwisdom.com

Shop

Sunrise Mart Brightens Yet Another Neighborhood

The most recent addition to "Nihon Doori" or 41st Street between 5th and Madison Avenues is the third installment of the Japanese market/cafe **Sunrise Mart**. This location follows the long-standing East Village Sunrise Mart and the second one in Soho. The midtown version features all of the favorites found in the previous two stores, as well as a new and improved fresh food section and an upstairs bar area.

The store opened in early December and has seen record breaking crowds so far. Lunchtime is the most crowded time of day, as those working in the area flock for the delicious, affordable offerings. With hot dishes such as varieties of Japanese comfort foods like udon and soba noodles, donburi and Japanese style curry, as well as multiple kinds of sandwiches, salads and bentos, they are sure to never get bored with the selection. Besides food made to order, the back of the store is a standard Japanese grocery with snacks, seasonings, fresh ingredients, cosmetics and other products.

According to Store Manager Taizo Sugihara, the aim of this establishment is not to compete with the other Japanese businesses on the block, but to coexist and increase the amount of options for consumers. The upstairs seating section with a 40-seat capacity will soon be equipped with a bar serving wine and beer, as well as wagashi and other sweets. In addition to the cafe area on the second floor, there is a dining space in the front of the store, which can also be used as an event space. Sunrise Mart will be open 365 days a year and Mr Sugihara says, "We strive to provide the ultimate in convenience and look forward to welcoming many new customers."

Sunrise Mart Midtown
12 E 41st St. (bet. Madison & 5th Aves.) New York NY 10017
TEL. 646-380 9280

Health

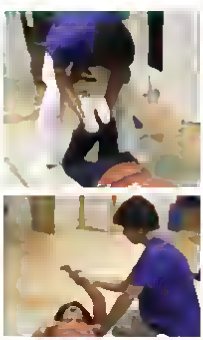
Fix Your Aches and Pains and Improve Performance with A.R.T.

Many people are looking to restore their bodies to their best condition without undergoing expensive, painful procedures. Balance Therapist and Reiki Master T.J. Nagashima has something to offer them. For people who are expenencing bodily pain or who want to improve their physical state for better performance, he practices a unique body therapy from Japan called **A.R.T.**, or **Anti-Aging Rebalancing Therapy**. Nagashima purposely picked this acronym as he sees the body's movements as a kind of art.

In many cases, physical problems come from body structure imbalance resulting from improper stances when using the computer, carrying bags or watching TV. Maybe we favor one side more than the other, and putting this stress on it causes it to become sore. Nagashima explains, "A.R.T. involves reeducating the body to have equal tension on both sides. In order to balance the body symmetrically, I incorporate simple muscle adjustment and stretching, along with breathing techniques and relaxation of the left and right muscle groups." As posture improves, so does a person's overall appearance as well as one's longevity.

In contrast to other remedies that patients might seek such as acupuncture, shiatsu or chiropractors, A.R.T. is not painful and more like the pleasurable feeling you get when visiting an aesthetic salon. The reason why it has an effect without causing pain is that when trying to fix the body's balance, A.R.T. works with its natural reflexes. Moreover, results are quantifiable and immediate. So the next time you have bodily pain or want to restore your body to its natural state, why not see what A.R.T. can do for you?

Info: www.art-therapy.com / info@art-therapy.com
Location: CRS (Center for Remember-ing & Sharing)
123 4th Ave. (bet. 12th & 13th Sts.)
New York, NY 10003
TEL. 212-677-8621 / www.crsny.org



A Chopsticks NY staff member had a brief session for this article. Initially she could not bend her knees evenly because of her body structure imbalance as shown above. After the session, her flexibility drastically improved.

Nenga & Otoshidama

Celebrating the New Year is the most important holiday activity and the most exciting celebratory event for the Japanese. The New Year celebration is called "nenga" in Japan. Although many things are westernized in modern Japanese society, they still observe nenga in the traditional way. Eating osechi ryouri (New Year's dishes), going to hatsumoude (the first shrine visit), and decorating houses with conventional ornaments like kadomatsu (pine tree decoration), shimenawa (a rope made with rice straw), and kagamimochi (round rice cakes to offer to the gods), are a few of the traditional activities that are still practiced during New Year's celebration.

Reading nenga-jou (New Year's postcards) is another traditional activity that the Japanese enjoy on New Year's Day. Japanese customarily send New Year's post cards to their friends, relatives, co-workers, and business clients. This is similar to the Western custom of sending cards during the winter holiday season, but in Japan people consider it important that nenga-jou are delivered exactly on January 1st. Naturally, this day is the busiest day of the year for the Japan Post because they have to meet everybody's wish to get their nenga-jou delivered on time. In order to achieve this mission, they even hire part-time workers to help deliver all the nenga-jou. Although E-cards are becoming increasingly popular, most Japanese people still observe the custom of sending New Year's greetings via snail mail.

Nenga-jou usually have a New Year's message illustrated with graphics symbolizing the New Year such as the sunrise, a plum tree, kadomatsu and kagamimochi. They are also commonly decorated with one of the animals from the Chinese zodiac: mouse, ox, tiger, rabbit, dragon, snake, horse, sheep, monkey, rooster, dog, and pig. Every year is represented by one of the 12 animals, and the animal for 2011 is "usagi" or the rabbit.

Among the many New Year's activities, otoshidama is the most exciting one for children. Otoshidama was originally a gift to celebrate the New Year, but now the word mainly refers to money given to children by older people during the holiday. Otoshidama are handed out in small envelopes called pochibukuro.

The Japan Post issues its own version of otoshidama in the form of nenga-jou with a lottery number on the bottom of the postcard. This is the most common type of nenga-jou the Japanese use. At the end of January, Japan Post discloses the winning numbers and the winners can exchange their nenga-jou for prizes. The grand prizes for 2011 include international and domestic vacation packages, office supply packages (with computer, printer and camera), electronic scooters, and hi-vision plasma TVs.

2011 is The Year of The Rabbit

In the long history of Japan, there was a time when they employed a specific way of indicating the year, month, and date. It was a prototype of a calendar and was called "eto." Eto consists of Jikkan (10 symbols) and Juunishi (12 symbols for 12 zodiac signs) and one of the 12 symbols, represented by different animals, is applied to each year. Even though Japanese do not use the system anymore, eto always comes to mind at the end of the year because the symbol is used for nenga-jou (Japanese New Year card). The eto animal for year 2011 is the rabbit.

Characteristics of the Rabbit

According to the eto, people share personality traits with the animal that represents the year that they were born. In celebration of 2011, the year of the rabbit, we offer this brief guide to the traits and characteristics of the rabbit.

First of all, rabbits are elegant, gentle, kind, and meek. They enjoy socializing and are friendly and generous and are well loved. They dislike conflict and will avoid fighting at all cost and will flee at the slightest hint of danger. However, they are very persuasive and often have champions fight on their behalf. Inclined towards beauty and elegance, they like to adorn themselves with fashionable clothing. They enjoy polite, dignified conversation but will not tolerate vulgarities or heated debates. Good partners for the rabbit are the sheep, dog, and boar.

Warmest thoughts and best wishes for a Happy New Year

— Takahiro Tamura
President & CEO

Azuma Foods Int'l, Inc. U.S.A.
New York Branch
20 Murray Hill Parkway, Suite 130
East Rutherford, NJ 07073
TEL 201-372-1112
www.azumafoods.com

Wishing You a Prosperous and Healthy New Year

— Rev. Masafumi Nakanishi

International Shinto Foundation, Inc.
300 W. 55th St. #20B (At 8th Ave.)
New York, NY 10019
TEL 212-686-9117
www.shinto.org/isf/

Happy New Year!

Here's What's New at ITO EN...
A renewed website for a better shopping experience at ITOEN.COM
Donguri Restaurant rated Best Japanese Food -2011 Zagat NYC- 27 points!
Do visit us soon.

Peace & Happiness from all of us at ITO EN & Donguri

ITO EN Donguri

www.ITOEN.com
Donguri Restaurant
309 E. 83rd St., New York, NY 10028
TEL 212-737-5656
www.ITOEN.com/donguri

$2 OFF

Admission to The Sound of One Hand: Paintings and Calligraphy by Zen Master Hakuin.
*Free for children under 16 at all times
(through Jan. 9, 2011)

Seated Daruma, Gaisha Collection. Photo: Maggie Nimkin

Wishing you a happy and prosperous New Year.

JAPAN SOCIETY

Japan Society
333 E. 47th St.
(bet. 1st & 2nd Aves.)
New York, NY 10017
TEL 212-715-1258
www.japansociety.org

10% OFF

up to 2 items, excludes sale items. Bring this coupon to redeem.
(through Jan. 31, 2011)

To a Healthy, Happy & Peaceful New Year

dainobu FROM JAPAN

Japanese Deli Grocery dainobu
129 E. 47th St.
(bet. 3rd & Lexington Aves.)
New York, NY 10017
TEL 212-755-7380

FREE GIFT

Mention Chopsticks NY and receive a free gift with your purchase
(while supplies last)

All of us join in saying "Thank You" and Wish you a Fruitful New Year

KITEYA

Kiteya
464 Broome St.
(bet. Greene & Mercer Sts.)
New York, NY 10013
TEL 212-219-7505
www.kiteya.com

15% OFF

for room charge over $20 Everyday after 8pm
*Cannot be combined with other discounts.
(Through Mar. 31, 2011)

Joy and Happiness for the Holidays and the New Year

KARAOKE SHOUT

Karaoke Shout
32-46 Steinway St.
(bet. Broadway & 34th Ave.)
Astoria, NY 11103
TEL 718-569-0080
www.karaokeshout.com

FREE GIFT

Mention Chopsticks NY and get a set of shampoo and conditioner for free!
(Through Feb. 28, 2011)

Warmest thoughts and best wishes for a Happy New Year

momotaro
(Manhattan)
22 E. 49th St., 2nd Fl.
New York, NY 10017
TEL 212-759-2392
(Scarsdale)
2 Spencer Pl., 2nd Fl.
Scarsdale, NY 10583
TEL 914-472-5897
www.momotaroneweyork.com

Celebrating Our 20th Year in Business!

Aquamella® skin cream
Special Anniversary Price of $20 (Regular price $49.95)

*$6.00 shipping charge is additional. Mention Chopsticks when ordering.

Wishing you a Prosperous and Healthy New Year

Mushroom Wisdom, Inc.
1 Madison St. Ste. F6
East Rutherford NJ 07073
TEL 973-470-0010
www.mushroomwisdom.com

50% OFF

Mention Chopsticks NY to get 50% off on select drinks
(Through Jan. 31 2011)

Wishing you Happiness and Health this Holiday Season

NOODLE CAFE
Zen

Noodle Cafe Zen
31 St. Marks Pl
(bet. 2nd & 3rd Aves.)
New York NY 10003
TEL 212-533-6855
www.zensushinyc.com

First Consultation FREE & $5 off

Mention Chopsticks NY when you make an appointment

*Cannot be combined with other discounts
*1 coupon per person only
(Through Jan. 31 2011)

All of us join in saying "Thank you" and wish you a fruitful New Year

— Yuki Arai LE CPE

New York Electrolysis Office
19 W. 21st St., #904
(bet. 5th & 6th Aves.)
New York NY 10010
TEL 917-210-4388 Ext.10
www.electrolysisny.com

15% OFF

Bring this coupon and receive 15 % off on all service. New clients only.
(Through Jan. 31 2011)

Wishing you Happiness and Health this Holiday Season

SHIGÉ KOSUDA

Shige Kosuda Salon
141 E. 55th St.
(bet. Lexington & 3rd Aves.)
New York NY 10022
TEL 212-759-2397

50% OFF

Mention Chopsticks NY to get 50% off on select drinks
(Through Jan. 31 2011)

Wishing you Happiness and Health this Holiday Season

Sushi Lounge

Sushi Lounge
132 St. Marks Pl.
(Corner of 8th St. & Ave. A)
New York, NY 10009
TEL 212-598-1188
www.sushiloungenyc.com

1 COMPLIMENTARY ADMISSION

to Live Jazz on weekends
*Reg. admission $25
(Through Jan. 31 2011)

Season's Greetings, with Best Wishes for a Happy New Year!

THE KITANO

The Kitano New York
66 Park Ave
(at 38th st.)
New York NY 10016
TEL 212-885-7000
www.kitano.com

20% OFF

For first time visitors. Combinations and student discounts excluded.
(Through Feb. 28 2011)

Best wishes for a happy and prosperous New Year

Yo-C Salon
225 E. 5th St.
(bet. 2nd Ave. & Bowery)
New York NY 10003
TEL 212-529-0355
www.yo-csalon.com

Coming up!

Next issue features

Midtown Guide

Published on January 28th, 2011

CHOPSTICKS NY®

To advertise, contact us at
212-431-9970 ext. 130

WINTER GOURMET

TRY OSECHI RYOURI TO START A HAPPY NEW YEAR

Japanese people traditionally enjoy special New Year's dishes called osechi ryouri in the New Year. We introduce some of the osechi recipes to share the excitement of the Japanese New Year with you.

COMPREHENSIVE GUIDE TO JAPANESE SEASONINGS

To enjoy Japanese cooking at home, it's necessary to know Japanese seasonings. Here are thorough descriptions of the seasonings that play key roles in flavoring Japanese cuisine.

DINING AND PARTYING IN JAPANESE RESTAURANTS

Party season is still going on. Check out the restaurants and bars where you can enjoy Japanese winter delicacies and party dishes.

THE KURAMOTO

Amami Oshima Kaiun Brewing Corp.

LISTINGS

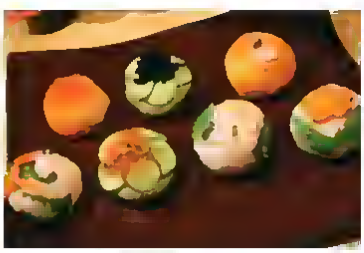
Grocery & Sake / Japanese Restaurant / Asian Restaurant

Try Osechi Ryouri (Japanese New Year's Dishes) to Start a Happy New Year

To start a great new year, Japanese people follow certain traditions: decorating the house with New Year's ornaments, visiting a shrine to pray for health, prosperity, and luck, and eating osechi ryouri. Osechi consists of an assortment of dishes specially prepared for this occasion and served in layered lacquer boxes, called *juubako*, to bring "layers of luck." Each dish has a symbolic significance, such as promoting good health, fertility, longevity, a good harvest, or happiness. Here, we introduce some of the recipes for osechi dishes and share the Japanese New Year with you. Treat your friends and family to these beautiful Japanese New Year's dishes.

Recipe Courtesy of Misako Sassa

Temari Zushi
(Hand Ball Sushi)



[Ingredients] (Serves 4)
Sushi Rice
- ❑ 3 cups cooked rice
- ❑ 2½ tbsp sushi vinegar

Toppings
- ❑ ¼ lb smoked salmon
- ❑ ¼ cup salmon roe and/or any fish roe (tobiko, caviar)
- ❑ ¼ lb cooked shrimp (sliced in half)
- ❑ Some cooked, sliced carrots cut into flower shapes
- ❑ Some blanched snow peas
- ❑ Some shiso leaves

[Directions]
1. Mix hot cooked rice with sushi vinegar. To keep rice from getting mushy, use only a sideways cutting motion when mixing.
2. Cut smoked salmon into 2½-inch square pieces.
3. Cut snow peas diagonally in half.
4. Cut shiso leaves in half.
5. Place piece of saran wrap on cutting board. Put topping face down on saran wrap (so that it will be face up when you finish assembling the sushi ball).
6. Scoop rice with an ice cream scooper and place on topping.
7. Lift the 4 ends of the saran wrap and twist tightly so that the sushi forms a nice round ball.
8. Top salmon temari zushi with salmon roe (or other fish roe), capers, lemon, and other toppings of your choice.

This is such fun sushi to make with your family and friends. Be creative and make your own versions with toppings of your choice.

Daikon Radish with Smoked Salmon and Shiso Leaf

[Ingredients] (16 pieces, Serves 4)
- ❑ 16 thin slices of daikon radish
- ❑ 1 tsp salt
- ❑ 8 shiso leaves
- ❑ 8 slices of smoked salmon
- ❑ 1 lemon
- ❑ capers for garnish

Dressing
- ❑ 2 tbsp rice vinegar
- ❑ 1 tbsp light soy sauce
- ❑ 2 tbsp dashi
- ❑ Pinch of salt
- ❑ Grated peel of ½ lemon

[Directions]
1. Put sliced daikon into bowl and add 1 tsp of salt. Massage to coat all of daikon with salt and let sit for about 10 minutes until daikon starts to release its water.
2. Rinse daikon slices with water to remove excess salt. Squeeze out all excess moisture from daikon slices.
3. Cut each smoked salmon slice into 4 pieces.
4. Cut each shiso leaf into 4 pieces.
5. Put 2 pieces of salmon and shiso leaves on top of a daikon slice. Put another daikon slice on top and cut the sandwich in half.
6. Mix all ingredients for dressing together in bowl.
7. Plate daikon sandwiches and serve with some capers and lemon. Pour dressing over daikon before serving.

This dish is amazingly simple to make, but definitely a crowd-pleaser. Red and white are the traditional festive colors in Japan—perfect for a New Year's celebration!

Miso-Marinated Chicken

[Ingredients] (Serves 4)
- ❑ 1 cup white (Saikyo) miso
- ❑ 3 tbsp mirin
- ❑ 1 tbsp sake
- ❑ 1 tbsp sugar
- ❑ 2 whole chicken breasts (or thighs)

[Directions]
1. Pat chicken breasts dry with paper towel to get rid of any surface moisture.
2. Score one side of each chicken breast with sharp knife.
3. Put all seasonings into a big Ziploc bag and mix well.
4. Put chicken into Ziploc and let miso mixture cover chicken evenly by messaging gently from outside the bag.
5. Put bag in refrigerator and let sit for at least 12 hours. (It can sit up to 3 days.)
6. When cooking, wipe off excess miso from chicken with paper towel. Heat oven to 450°F and bake for about 20 minutes or until golden brown. Turn chicken after 10 minutes of baking.
7. After taking chicken out of oven, let cool on counter. Slice into 1/3 inch-thick pieces and serve with slice of lemon.

This miso marinade is very useful and makes everything amazingly juicy and delicious. You can use fish, pork, and even tofu instead of chicken.

Ozouni (Mochi in Clear Soup)

[Ingredients] (Serves 4)
- ❑ 4 blanched shrimp with heads and tails
- ❑ 4 slices of red and white kamaboko fish cakes (optional)
- ❑ 4 pieces of sliced blanched chicken (thigh or breast)
- ❑ 4 blanched carrot flowers (carrot cut into flower shapes using cookie cutter)
- ❑ ¼ cup cooked spinach (or any green leaf of your choice)
- ❑ 4 pieces mochi (sticky rice cakes)

Broth
- ❑ 4 cups dashi (see box)
- ❑ 2 tbsp light soy sauce
- ❑ 1 tsp salt
- ❑ 2 tbsp sake

Garnishes:
- ❑ ¼ cup chopped scallions or *mitsuba* (trefoil) leaves
- ❑ bonito flakes

[Directions]
1. Toast mochi in toaster oven or oven (475°F) until golden brown and puffed.
2. Put dashi, light soy sauce, salt, and sake in pot and bring to boil.
3. Place mochi, kamaboko, chicken, carrot flowers, spinach, and shrimp into individual bowls and pour hot broth.
4. Sprinkle scallions or mitsuba and bonito flakes.

There are many variations of ozouni depending on the region and the family. Please feel free to put anything you'd like into the soup.

Toshikoshi Soba Noodles

[Ingredients] (Serves 4)
- ❑ 20 oz dried soba noodles

Dipping Sauce
- ❑ 2 cups dashi
- ❑ ½ cup soy sauce
- ❑ ½ cup mirin

(ratio is 4 dashi:1 soy sauce:1 mirin)

Toppings:
- ❑ ¼ cup chopped scallions
- ❑ wasabi

[Directions]
1. Combine mirin, soy sauce, and dashi and bring to boil. Let boil for 3 minutes, turn off heat, and let cool to room temperature.
2. In a big pot (one you would use for cooking pasta), bring 4–6 quarts of water to boil. Add soba noodles and boil according to directions on package (usually about 5–6 minutes). Stir occasionally.
3. Drain well and rinse under cold running water. Rub noodles with both hands while rinsing to get rid of any sliminess on surface.
4. Drain noodles and place on serving basket or plate. Ladle some dipping sauce into individual bowls. Place wasabi and scallions on small plates.
5. When eating, put scallions and wasabi in the dipping sauce, dip a small amount of noodles into the sauce, and slurp!

In Japan, slurping noodles is considered appropriate.

How to make dashi broth at home easily

Dashi broth is a key component of Japanese cuisine that determines the flavor of the dish. It maximizes the essence of umami (savoriness) to create a base or add kick to a dish. Depending on whether you use bonito flakes, kelp, dried anchovies, or dried shiitake mushrooms, there are several ways to make dashi broth. The easiest way to get professional-level dashi is to use instant dashi broth powder or a steeping bag. The powder is conveniently granuleted to dissolve into water easily. Just add the directed amount to boiling water. The bag of dashi can be used just like a tea bag: steep it in boiling water.

Comprehensive Guide to Japanese Seasonings

As you might have noticed in the osechi recipes on the previous pages, Japanese cooking requires some specific seasonings unique to the culture. Shoyu (soy sauce), miso, rice vinegar, sake, and mirin are just a few examples. Here we describe the features of the seasonings that play key roles in flavoring Japanese cuisine.

SHOYU (Soy Sauce)

Shoyu is made by brewing soybeans, water, wheat, salt, and other ingredients. Its clean but full-bodied flavor is good as both a cooking seasoning and a dipping sauce. Manipulating the brewing process and the amounts of the ingredients creates different types and flavors. Koikuchi shoyu is the most common type. For the health conscious, gen-en shoyu (reduced salt soy sauce) is also available. You can hardly tell the difference in flavor between the two.

Some dishes do not work well with the dark color of shoyu because it ruins their pale color palettes. In these instances, usukuchi shoyu (light-colored soy sauce) is often used. It actually tastes saltier than koikuchi shoyu, so don't be misled by its light color. Shiro shoyu (soy sauce that contains more wheat to give it a light color and flavor) is another option. It has a lighter color than usukuchi shoyu and doesn't alter the color of the dish while adding a mild shoyu flavor.

Tamari shoyu contains a greater amount of soybeans than the others and, therefore, it has a thick texture and rich flavor. It's often used as a dipping sauce as well as for teriyaki or grilled dishes which require a full-bodied flavor.

Some other popular variations like dashi-iri shoyu (dashi broth added to soy sauce), soba-tsuyu (a noodle sauce combining soy sauce with mirin and sugar) and ponzu shoyu (soy sauce with citrus) are popular seasonings among Japanese people.

MISO

Miso is a fermented seasoning paste made of soybeans, koji malt, and salt. Koji malt is an important ingredient to help convert starch to sugar. A variety of ingredients, soybeans, rice, wheat and many other beans can be used for koji malt, affecting the flavor of miso. Miso's taste is determined primarily by the type of ingredients, the amount of each ingredient, and the length of the aging period. There are two main types of miso: aka miso (red miso) and shiro miso (white miso). In general, the former has a darker color than the latter and is richer and saltier in terms of flavor.

The taste of miso is closely related to local food culture, and it varies from region to region. Good examples of this are "haccho miso" and "saikyo miso." Haccho miso is native to Aichi prefecture, and it employs soybean koji to give it a richer flavor. Haccho miso boasts a full-bodied flavor with a slight bitterness and is a key ingredient of the region's delicacies like miso katsu (fried breaded pork with miso sauce) and miso nikomi udon (boiled udon noodles with miso base broth). Saikyo miso, on the other hand, is a lighter and milder miso that comes from the Kansai area (the region surrounding Kyoto and Osaka). Unlike haccho miso, rice koji is used for saikyo miso. Its salt content is much lower than that of other miso pastes.

Japanese people use miso paste not only for miso soup but also for marinades and dipping sauces. They play with the different flavors and mix several different types of miso to get the best results for their dishes. Miso is very flavorful and goes well with western ingredients as well, so you can create a new taste just by adding a touch of miso to a dish.

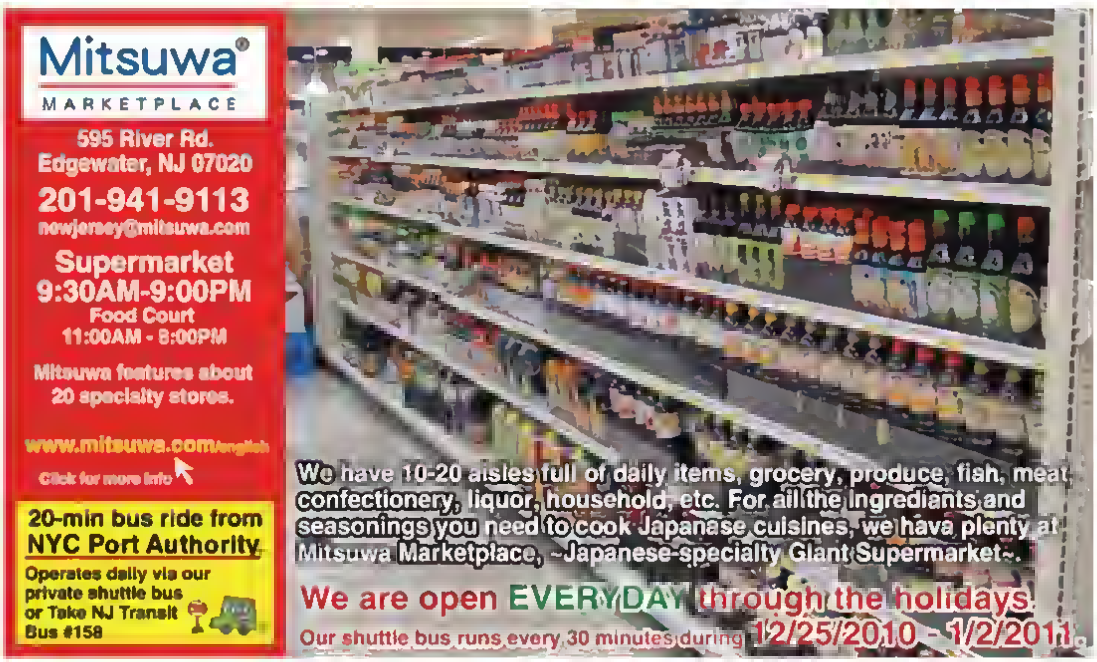
Miso-base sauce adds rich, full-bodied flavor to lightly seasoned, simmered daikon radish.

SAKE

Sake is an important seasoning in Japanese cooking that is used to give mild flavor and a touch of sweetness. Since sake contains amino acid, which is the key component in creating umami (savoriness), it can also add depth to a dish. Just like wines, sake is often used for boiled, simmered and steamed dishes. Sake also reduces the smell of fish and meat, and for this reason, it is often used for making marinades as well. There is a "cooking sake" specifically made for food preparation, which contains salt, vinegar and some other additional ingredients not found in regular sake. You can use both regular sake and cooking sake for food preparation, but you would not want to drink the cooking sake because of that.

MIRIN

Like cooking sake, mirin is made of rice and it adds mildness and sweetness to dishes. This yellowish, syrupy liquid can be described as a thicker version of sake. It contains 40-50% sugar and has an alcohol content of about 15%. Its alcohol content reduces the smell of seafood, helps with preventing ingredients from falling apart. Its sugar content creates a glazed effect, as in teriyaki. Since mirin gives off a great aroma as it's heated, it's often added in the last steps of cooking to enjoy the aroma. Mirin is also used for dipping sauces and marinades. Because of alcohol taxation, many of the mirin varieties available in the U.S. have a modified alcohol content, and such varieties are called "mirin type," "mirin-fu," and "mirin style."


Mitsuwa®
MARKETPLACE
595 River Rd.
Edgewater, NJ 07020
201-941-9113
newjersey@mitsuwa.com
Supermarket
9:30AM-9:00PM
Food Court
11:00AM - 8:00PM
Mitsuwa features about
20 specialty stores.
www.mitsuwa.com/english
Click for more info
20-min bus ride from
NYC Port Authority
Operates daily via our
private shuttle bus
or Take NJ Transit
Bus #158
We have 10-20 aisles full of daily items, grocery, produce, fish, meat, confectionery, liquor, household, etc. For all the ingredients and seasonings you need to cook Japanese cuisines, we have plenty at Mitsuwa Marketplace, ~Japanese-specialty Giant Supermarket~.
We are open EVERYDAY through the holidays.
Our shuttle bus runs every 30 minutes during 12/25/2010 - 1/2/2011.

SU

Although there are a variety of vinegars used in Japan, the most common is a rice vinegar called kome-zu. It's a main seasoning in sunomono, popular appetizers that have been soaked in a vinegar sauce. Different blends of vinegar sauces for sunomono are used. Popular sunomono vinegar sauces are ama-zu, sanbai-zu, and tosa-zu. Kome-zu is also a main ingredient of sushi-zu, which is used for making sushi rice. Since su is healthy, people not only use it for cooking but also drink it by diluting it with water and club soda. For drinking, fruit-base su is often used, the base ingredients like apple, grape, mango, strawberry and banana are common. In the past few years, moromi-su, a byproduct of awamori shochu in Okinawa prefecture, has gained popularity due to its health benefit.

PONZU

Ponzu is a type of sour sauce made with Japanese citrus fruits such as yuzu, sudachi, dai dai, and kabosu, but in general, when Japanese mention ponzu, they refer to ponzu shoyu, which is often made from soy sauce, mirin, kome-zu, dashi broth and Japanese citrus fruits. Ponzu has an extremely refreshing flavor, and is used as dressing for boiled vegetables and dipping sauce for hot pots, steamed, grilled and fried dishes. Since it has no oil content, it is a healthy substitute for regular salad dressings and thick sauce. There are several stories regarding where the name came from, but the most plausible one is that it's from the Dutch word, "ponsu," meaning citrus juice.

Marukan Vinegar is the cultivation of a slow and delicate process including fermentation, refining and aging, a special technique handed down over 360 years. It is a quality "jun-mai" (pure rice) vinegar brewed from only the finest selection of short-grained rice grown in California.

Since 1649 **Marukan Vinegar**

7755 E. Monroe St., Portmount, CA 90723 / TEL: 562-630-6060 / FAX: 562-630-0330 / www.marukan-usa.com

Mild and Zesty!
Mizkan™ Rice Vinegar's tangy, smooth, mild taste is great for any vinegar usage!
mizkan
RICE VINEGAR
mizkan.
Bringing Flavor to Life

Mizkan Americas, Inc. www.mizkan.com Mt Prospect, IL 60056

TRADITIONAL JAPANESE SPICES

1. WASABI

If you love Japanese food, you are already familiar with this light green condiment placed beside sushi and sashimi. Its unique, strong flavor knocks you down, and its pungent aroma rises up your nose and sometimes makes you cry. Often compared to horseradish, wasabi has a much stronger and sharper flavor. Freshly grated wasabi is the most flavorful and is a delicacy, it is usually available only at restaurants. Wasabi powder and wasabi paste in a tube are popular for household use. In addition to adding a punch to food, wasabi also kills bacteria.

2. KARASHI

Although they come from the same plant family, karashi has a different flavor compared to the mustard commonly consumed in the western world. It is spicier than mustard and has a unique bitterness. Karashi is often used on the side of oden (boiled ingredients in a dashi broth) buta no kakuni (boiled pork belly) and hiyashi chuka (cold egg noodles) for an extra kick. Karashi comes in both powder and tube style versions.

3. TOUGARASHI

In Japan, tougarashi (red pepper) is mainly used in a coarse, powdered form although there are whole and shredded types as well. Ichimi (one-flavor) tougarashi and shichimi (seven flavors) tougarashi are the most popular types. Shichimi tougarashi is a blend of seven different spices and herbs that has a complex flavor but lacks spiciness compared to ichimi tougarashi. Japanese enjoy both varieties sprinkled on top of udon noodles, soba noodles, and boiled and grilled dishes.

4. YUZU KOSHOU

Originally enjoyed in the southern part of Japan, yuzu koshou is a paste of blended tougarashi, the skin of yuzu citrus, and salt. Yuzu citrus' refreshing aroma and the spiciness of tougarashi create a unique flavor and even one drop of yuzu koshou changes the taste of the dish. There are two types, green pepper-based and red pepper-based.

Although the word "umami" is gradually becoming more common in the American culinary world, most people don't know that the best thing to bring out umami in food is sake. In fact you don't always have to drink it to enhance your dinner table. Put Nanbu Bijin's Tokubetsu Junmai and Daiginjo in two separate squirt bottles or atomizers. Sprinkle the Tokubetsu Junmai over ingredients before cooking such as meats before grilling them and spray the Daiginjo on food just before eating. The sake will help flavors blend and bring out the depth of any food. Try spraying Daiginjo on soba noodles if you think we are kidding. You'll see it's the best cooking trick you've come across in a while. So the next time you want to blow your friends minds when you host a dinner party don't forget a little touch of sake as a condiment. It'll make all the difference.

By Chizuko Nikawa-Nelton
Kikisake-shi/Sake Sommelier
& Founder of Sake Discoveries, LLC

WESTERN SEASONINGS WITH A JAPANESE TWIST

1. KETCHUP

Tomato ketchup became popular as "youshoku" spread throughout Japan. Omu-rice, a dish combining an omelette and rice mixed with ketchup and chicken, is a typical youshoku menu item and a good example of how ketchup is used in Japan. The texture of ketchup in Japan is similar to that of its U.S. counterpart, but the flavor is a bit sweeter. The big difference between the two is their packaging. The container used in Japan is designed for easy use--its plastic, tube-style container was developed to squeeze ketchup easily.

2. MAYONNAISE

Japanese mayonnaise is more sour and has a smoother texture than that in the U.S. There are also flavored mayonnaises in Japan such as mayonnaise with wasabi, with cheese, with corn, and with tuna. As for its container, Japanese mayonnaise comes in a plastic, stand up tube that allows the user to squeeze it out easily. The opening of the mouthpiece squirts out mayonnaise in a pretty shape, similar to the frosting on a wedding cake. Some brands offer two types of mouthpieces allowing the user to apply it according to the desired decorative effect.

3. SAUCES

Unlike the original Worcestershire sauce from England, the Japanese version is made from various fruits, vegetables, and spices to create its base. There are thin types, a slightly thick chuunou sauce, and a very thick tonkatsu or noukou sauce. Okonomiyaki (Japanese style pancake with toppings) sauce and yakisoba (fried noodles) sauce are good examples of spin-offs from Worcestershire sauce. Okonomiyaki and yakisoba are not western food but dishes whose development coincided with Japan's westernization. They are now popular comfort food in Japan.

ADVERTISEMENT

Add **Umami** to your Cooking with **HONDASHI**

Have you ever wondered how Japanese soups and sauces have such a savory flavor? The secret is dashi - a traditional Japanese stock that's full of umami!

Umami means an intensely savory taste, it is widely known as the fifth taste. Making dashi from scratch by simmering ingredients like kelp, mushrooms or bonito flakes can be a daunting task, but with HONDASHI, a granulated dashi base made from premium smoked bonito, it is so easy to enjoy umami.

Simply sprinkle HONDASHI to soups, stir-fries, steamed and simmered dishes, you'll immediately notice the umami that is so prized in Japanese cooking. You will even experience an appetizing aroma.

HONDASHI has been the #1 seafood flavor seasoning in Japan for nearly half a century. Now you can purchase HONDASHI at any Asian grocery stores throughout the U.S., so pick some up today an add umami to you cooking!

HONDASHI Eat Well. Live Well. AJINOMOTO

Ajinomoto USA, Inc www.ajinomotofoods.com

Shimeji & Bean Sprout Miso Soup

Ingredients (2 servings)
1/2 package (3.5 oz) shimeji mushroom, 1/5 package (3.5 oz) bean sprouts, 1 1/4 cup water, 4 tsp miso paste, 2/3 tsp HONDASHI, 5-10 stalks radish sprouts

Directions
1. Remove bottoms of mushrooms and cut into small florets.
2. Stir miso paste, HONDASHI, and water into a heat-safe bowl. Add mushrooms and bean sprouts.
3. Microwave the bowl uncovered for 2 min. 30 sec.
4. Mix well and serve with radish sprouts sprinkled on top.

TIPS *You can substitute shimeji mushrooms with enoki, shiitake, or oyster mushrooms*

Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.

Coupon available at **www.chopsticksny.com**

GROCERY

M2M B'way & 114th — Japanese
2535 Broadway (bet. 114th & 115th St.) 212-280-4600

Daisaku — Japanese
123 E. 47th St. (bet. 3rd & Lexington Ave.) 212-755-7380

Katagiri & Co., Inc. — Japanese
224 E. 59th St. (bet. 2nd & 3rd Ave.) 212-755-3566

Yagura — Japanese
24 E. 41st St. (bet. Madison & 5th Ave.) 212-679-3777

H Mart Han Ah Reum — Korean
25 W. 32nd St. (bet. 5th Ave. & Broadway) 212-695-3293

Woorijip — Korean
12 W. 32nd St. (bet. 5th Ave. & Broadway) 212-244-1115

Japan Premium Beef — Other
57 Great Jones St. (bet. Bowery & Lafayette) 212-260-2333

JAS Mart — Japanese
35 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-420-6370

M2M E. Village — Japanese
200 E. 11th St. (at 3rd Ave.) 212-353-2838

Suanse Mart Astor Pl. — Japanese
4 Stuyvesant St. 2 Fl. (bet. 9th St. & 3rd Ave.) 212-598-3040

Pearl River Mart — Chinese
477 Broadway (bet. Grand & Broome St.) 212-431-4770

Suanse Mart SoHo — Japanese
454 Broome St. (Wooster St. & W. Broadway) 212-213-0033

Tonjia Mart — Japanese
91 Mulberry St. (bet. Bayard & Canal St.) 212-962-4622

Fumily Market — Japanese
29-15 Broadway Astoria, NY 11106 718-858-7525

H & Y Marketplace — Korean
150-51 Northern Blvd. Flushing, NY 11354 718-461-1511

H Mart Northern 156 — Korean
157-40 Northern Blvd. Flushing, NY 11354 718-888-0005

H Mart Northern Blvd. — Korean
141-40 Northern Blvd. Flushing, NY 11354 718-358-0700

H Mart Union — Korean
29-02 Union St. Flushing, NY 11354 718-445-5656

H Mart Williston Park — Korean
400 Hills de Ave. Williston Park, NY 11596 516-659-0270

H Mart Woodside — Korean
56-10 Woodside Ave. Flushing, New York 11354 718-446-0759

Sakura-ya — Japanese
73-05 Austin St. Forest Hills, NY 11375 718-268-7220

H Mart Great Neck — Korean
495 Great Neck Rd. Great Neck, NY 11021 516-482-3113

Nara Japanese Foods — Japanese
109A Main St. Port Washington, NY 11050 516-883-1836

Shin Nippan Do — Japanese
53 Mineola Ave. Roslyn Heights, NY 11577 516-625-1814

DAIDO — Japanese
522 Mamaroneck Ave. White Plains, NY 10605 914-683-6735

DS Seafood — Japanese
14-16 North Central Ave. Hartsdale, NY 10530 914-948-9065

Fuji Mart Scarsdale — Japanese
819 White Plains Rd. Scarsdale, NY 10583 914-472-1488

H & Y Marketplace — Korean
478 Plainview Rd. Hicksville, NY 11801 516-935-4041

Kam Sea Foods — Korean
22 Barker Ave. White Plains, NY 10601 914-428-4500

NIJIYA Market — Japanese
181 N. Central Ave. Hartsdale, NY 10530 914-949-2178

Oishiaho — Japanese
283 Halstead Ave. Harrison, NY 10528 914-835-4380

Asian Market — Chinese
91 Colvin Ave. Albany, NY 12203 518-459-8166

Fuji Mart Connecticut — Japanese
1212 Putnam Ave. Old Greenwich, CT 06870 203-698-2107

J-Mart — Japanese
15 Orange St. New Haven, CT 06510 203-782-1234

Fumily Market NJ — Japanese
10 Franklin Tpk. Waldwick, NJ 07463 201-444-5133

H & Y Marketplace — Korean
1 Bergen Pl. Ridgefield, NJ 07657 201-943-7400

H & Y Marketplace — Korean
433 S. Washington Ave. Bergenfield, NJ 07621 201-384-8288

H Mart Cherry Hill — Korean
1720 Route 70 E. Cherry Hill, NJ 08003 856-461-4611

H Mart Edison — Korean
518 14 Old Post Rd. Edison, NJ 08817 732-248-8586

H Mart Englewood — Korean
25 Lafayette Ave. Englewood, NJ 07631 201-871-0822

H Mart Little Ferry — Korean
260 Bergen Tpke. Little Ferry, NJ 07643 201-814-0400

H Mart Ridgefield — Korean
321 Broad Ave. Ridgefield, NJ 07657 201-943-9600

Mitsuwa Marketplace
595 River Rd. Edgewater NJ 07020
201-941-8113 — Japanese

Ridgewood Fisheries
30 Prospect St Ridgewood NJ 07450
201-670-0882 — Japanese

Mondo
30 N. Narberth Ave Narberth PA 19072
610-747-0557 — Japanese

Tokyo Japanese Store
5855 Ellsworth Ave Pittsburgh PA 15232
412-661-3777 — Japanese

SAKE

Gotham Wines & Liquors
2517 Broadway (bet. 93rd & 94th St.)
212-932-0990 — Sake/Shochu

Neecy Wine's
313 Columbus Ave (bet. 74th & 75th St.)
212-877-4040 — Sake/Shochu

Garnet Wine & Liquors
923 Lexington Ave (at 69th St.)
212-972-3211 — Sake/Shochu

Mister Wright
1593 3rd Ave (bet. 89th & 90th St.)
212 722-4564 — Sake/Shochu

Ambassador Wine & Spirits
1020 2nd Ave (at 54th St.)
212-421 5078 — Sake/Shocho

Beekmee Liquors
500 Lexington Ave (bet 47 & 48th St.)
212-759-5857 — Sake

Landmark Wine
167 W 23rd St (bet. 6th & 7th Ave.)
212-242-2323 — Sake/Shochu

MJK liquor
161 3rd Ave (at 15th St.)
212-475-5198 — Sake/Shochu

Union Square Wine & Spirits
140 4th Ave (at 13th St.)
212-475-8100 — Sake/Shochu

LE DU WINES
600 Washington St (at Leroy St.)
212-924-6939 — Sake

Astor Wines & Spirits
399 Lafayette St. (at 4th St.)
212-674-7500 — Sake/Shochu

SAKAYA
324 E. 9th St. (bet. 1st and 2nd Ave.)
212/505-7253 — Sake/Shochu

Warehouse Wines
735 Broadway (bet. 4th St. & Astor Pl.)
212-982-7770 — Sake/Shochu

East Village Wine
189 Stanton St. (bet. Attorney & Clinton St.)
212-358-7700 — Sake

Greayette Wine
151 Grand St. (bet. Lafayette St.)
212-925-1238 — Sake/Shochu

New York Wine Exchenge
9 Broadway (bet. Battery Pl. & Morris St.)
212-422-2222 — Sake/Shochu

September Wines & Spirits
100 Stanton St. (at Lurlow St.)
212-388-0770 — Sake

Heights Chateau
123 Atlantic Ave (at Henry St.)
718-330-0963 — Sake/Shochu

Smith and Vine
285 Smith St. (bet. Sackett & Degraw St.)
718-243-2864 — Sake

JAPANESE WHOLESALER

Poleewong Trading
629 10th Ave (at 45th St.)
212-245-4680 — Sake

JFC International Inc
40 Varick Ave (bet. Thames St. & Johnson Ave.)
718-456-8805 — Food/Sake

Central Boeki U S A, Ltd.
55-80 48th St. Maspeth, NY 11378
718-723-4006 — Food

Doei Trading Co., Inc.
14-50 128th St. College Point, NY 11356
718-539-8100 — Food/Sake

New York Mutual Trading Inc
25 Knickerbocker Rd. Moonachie, NJ 07074
201-933-9595 — Food/Sake

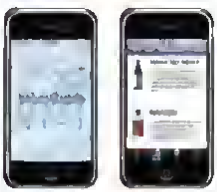
Nishimoto Trading Co., Ltd
602 Washington Ave Carlstadt NJ 07072
201-804-1600 — Food/Sake

Wine of Japan Import, Inc
235 West Parkway Pompton Plains NJ 07444
973-835-8585 — Sake

A Shochu Moment with Kyoya
- Miyazaki's Oldest Shochu Distillery -
Vol.37 'Hebess Cool'
On my first visit to Blue Ribbon Sushi near Columbus Circle, I was amazed by the freshness of the seafood served there. It is flown in direct from the Tukiji Fish Market in Tokyo three times a week. In season during the early spring, the Sayori (halfbeak) was so fresh that the meat was tender and succulent yet firm and crisp. Since Seyori goes very well with juices of Japanese citrus fruits like kabosu and yuzu, "Hebess Cool" is the recommended drink to accompany the fish. It is a shochu cocktail made by steeping hebes, a citrus fruit from Miyazki prefecture. Its refreshing flavor pleasantly complements white meat fish.
-Hayato Hishinumo-
Monde Selection
2007 Gold Medal
2008 Silver Medal
Information
The place to drink "Hebess Cool"
Blue Ribbon Sushi Bar & Grill
308 West 58th Street New York NY
(Bet. 8th Ave. & 9th Ave.)
Tel : 217-397-0404

Now Available!

Sake guide in an iphone app.



142 brands of sake shochu, and Japanese beer
Read reviews
Search sake by grade
Search brand by distributor
Check sake events in NY

Check at www.sake-guide.com

midoriya
japanese mini market
New Japanese Convenience Store in Williamsburg

Coming Soon!!

167 N9th Street Brooklyn NY 11211 Tel 718 599 4690

THE KURAMOTO -VOL 16-

INNOVATIVE SPIRITS GROW LOCAL BLESSINGS

AMAMI OSHIMA KAIUN BREWING CORP.

On a small, tropical island off the southern coast of mainland Japan, a unique brown sugar shochu is made. Appropriately named "Lento," a musical term meaning slow and relaxed, this shochu undergoes a special aging process known as "onkyo jukusei" (aging with sound). For three months, as the alcohol matures in storage tanks, classical music is transmitted by speakers into these tanks. The vibrations from the classical music are thought to organize the alcohol and water molecules into clusters, and to bring out the relaxed and mellow flavor.

Amami Oshima Kaiun Brewing Corp. began producing Lento in 1996. At that time, brown sugar shochu was not commercially successful and was enjoyed mainly by older people in rural areas. A group of young people comprised of mostly women and shochu novices, set out to make a new brown sugar shochu with wider appeal that still preserved the region's traditional methods. What they had in mind was, "A brown sugar shochu that women want to drink." Via thorough marketing and research they introduced the aging with sound process as well as a stylish slender blue bottle, and Lento was born.

While the aging with sound process was initially seen as unorthodox, Lento's relaxed, mellow flavor quickly spread, and now it is one of the top-selling brown sugar shochus in Japan. Lento boasts a refreshing aroma, clean flavor and smooth feel. It is best enjoyed as *mizuwari* (cut with cold water) or on the rocks. It can accompany any kind of dish from light to full-bodied, and complements the flavors while refreshing the palate.

Amami Oshima Kaiun Brewing Corp. not only makes shochu, but is quite enthusiastic about research and development. In collaboration with other organizations and institutions, it has been developing products by taking advantage of its shochu making knowledge and technology. Some examples include cosmetics that have a whitening effect, vinegars full of anti-oxidants, and liqueurs made from Amami's local fruits. Receiving numerous requests from all over the country for co-research & development, Amami Oshima Kaiun Brewing Corp. is now becoming the center of the shochu producing community.

Amami Oshima
Kaiun Brewing Corp.
2924-2 Yuwan, Uken-son,
Ooshimagun, Kagoshima
JAPAN 894-3301
TEL. 0997-52-0167
www.lento.co.jp

THREE THINGS YOU SHOULD KNOW ABOUT AMAMI OSHIMA KAIUN BREWING CORP.

Amami Oshima Kaiun Brewing Corp. started producing shochu in 1996 as the 27th shochu distiller in Amami Oshima Island. Its major item Lento, is a brown sugar shochu that was developed by female staff members and it has a clean flavor that even female consumers love to enjoy. Thanks to the fact that it goes well with various cuisines Lento's sales have constantly increased and the brewery became the number one shochu distiller in gross sales a decade after it started to make shochu.

During the shochu boom from the early to mid 2000s the brewery had much nationwide demand. However they believed that it is important to focus on their local customers and prioritized local markets more than others. The brewery has produced shochu and other products unique to Amami Oshima that are rooted in the island and grown hand in hand with local people.

The brewery takes pride in its high level of research and development. Currently it has numerous projects in collaboration with governmental organizations, academic institutions and communities. Most notably, it has a project with the Ministry of Economy, Trade and Industry which makes use of the byproducts of shochu production. In addition, the brewery has developed cosmetics, vinegar and liqueurs.

ADVERTISEMENT

A Natural Match of Shochu and Seafood

Village Yokocho's *Ishikari Nabe* ($12) is designed as a serving for one, but is surely satisfy even the heartiest eaters. This slightly sweet dish is cooked in a miso and sake kasu broth and features salmon, tofu, enoki, shiitake, Chinese cabbage and salmon roe.

Village Yokocho, a veteran of the East Village Japanese food scene, has legions of faithful fans and a line of people waiting to get in on most nights. This izakaya which has been in business since 1995 originally specialized in yakitori, but it now offers anything you could possibly want on a skewer, in addition to izakaya style dishes that complement alcohol. The menu includes perennial favorites, as well as specials based on the time of year. Village Yokocho Chef Osamu Igano and Manager Satoshi Tanaka talk how the recent addition of the sweet potato shochu Kuromaru is faring and how it complements their restaurant's winter menu.

What are you serving to keep customers warm throughout the winter?

Our winter menu is seafood focused, and the two main dishes are *Ishikari Nabe* (a dish native to Hokkaido) and *Grilled Snow Crab*. The former is a serving for one at $12, and it includes a variety of ingredients such as salmon, tofu, enoki, shiitake, Chinese cabbage and salmon roe cooked in a miso and sake kasu (sake lees) broth. It is the perfect thing to warm you up on cold winter nights! The latter is a $10 generous portion of crab served with ponzu for dipping.

How does Kuromaru pair with these dishes?

Typically one thinks of shochu as naturally complementing meat, but it really is a terrific match with seafood as well. For example, the nabe is fairly sweet and mild in your mouth, allowing the dryness of Kuromaru to be a perfect contrast to this dish. As for the crab, because it is served with ponzu, which is salty, it leaves somewhat of a briny aftertaste, but with one sip of this shochu your palate is cleansed.

How does Kuromaru fit in with other shochu you stock?

We have 12 kinds of shochu that are barley, rice and sweet potato based. Compared to other sweet potato shochu, Kuromaru has a refined taste. However, it still keeps the sweet potato's robust flavor. It's really a premium shochu, and in light of these qualities, it is also quite affordable.

What kind of drinking style do you recommend?

Either straight or on-the-rocks. Since Kuromaru is a refined shochu, people should appreciate its flavor.

What would you highlight as Village Yokocho's appeal point?

All our dishes are right around $10, enabling you to come in and have a great meal without breaking the bank. By ordering a few dishes as well as something delicious to drink like Kuromaru, you and your friends are guaranteed to have a good night! Also, we have an extensive selection of Korean food such as several varieties of chigae (Korean-style stew), all $10 each. Over the New Year's holiday we are offering free toshikoshi soba on New Year's Eve, and starting on New Year's Day we will be selling ozoum and other traditional New Year's foods.

A glass of Kuromaru is the perfect accompaniment to the filling portion of *Grilled Snow Crab*. The meat is easily removed from the legs and can be enjoyed on its own, with a splash of lemon or with ponzu.

Village Yokocho
8 Stuyvesant St
New York, NY 10003
TEL: 212-598-3041

Kuromaru
Sweet potato shochu with a mild and brilliant taste and a clean finish
Sweet Potato Shochu 24% ALC./Vol

SUNTORY
Please Drink Responsibly

Imported by Suntory International Corp.
New York NY 10036
Distributed by Nishimoto Trading Co. LTD

ADVERTISEMENT

What is SHOCHU? What is iichiko?

Why Japanese People Drink Shochu

Most of you might think that Japanese liquor is synonymous with sake. But in fact, today in Japan, shochu is more widely loved and enjoyed than sake. Let us share with you some of the reasons for shochu's success.

1. Compatible with Food

In Japan from the time of the samurai in the Edo period people have enjoyed sake and food together. It was common to drink sake with simple Japanese foods such as tofu, miso, and edamame. During Japan's industrial revolution (circa 1900), as Japan's modernization and westernization continued, the lifestyle and diet of the Japanese people began to change as well. As diets gradually became more westernized, people began to eat bread instead of rice, as well as red meat, eggs and dairy products. If you compare shochu to sake, it goes well not only with the light and subtle tastes of Japanese food but also the hearty richness of western foods and a wide variety of the world's cuisines. So as Japan entered the modern age, shochu rose in popularity.

2. Many Ways to Drink It

Shochu usually contains 40-50 proof but there are various ways to mix it in order to cater to individual preferences. The standard on-the-rocks, *mizuwari* (cut with cold water), or *oyuwari* (cut with hot water) you can drink it the way you like and adjust the alcohol level to your palate.

3. Easy on the Body

Shochu is not only tasty, it is known to be easy on the body. Shochu is distilled alcohol so there is no sugar and almost all of the calories are from alcohol. Even if you compare shochu to other distilled alcohols, shochu has the lowest calories and at around 50 proof, it has lower alcohol content as well. It is a distilled alcohol that is easy on the body.

For these reasons, many shochus including *iichiko* are attractive to many Japanese, and sales in Japan have been rising. We strongly recommend that New Yorkers experience the charm of shochu.

Distributed by
Wine of Japan Import, Inc.
235 West Parkway, Pompton Plains, NJ 07444
TEL. 973-835-8585
FAX. 973-835-9097
Email: sake@wineofjapan.com

Distilled and bottled by
SANWA Shurui Co., Ltd.
http://www.iichiko.co.jp/en

The Secrets of *iichiko*'s Bottle Designs

All of the *iichiko* bottles, labels, and advertisements in Japan are designed and produced at Japan Better Art Center, Inc., which is directed by Hideya Kawakita (currently professor at Tokyo University of the Arts). Here we introduce the *iichiko* bottles available in the U.S.

iichiko SILHOUETTE and iichiko SEIRIN

The bottle has a bell shape and frosted glass. *Iichiko* was the first bottle of this kind in Japan, and since its release, many other companies have introduced similar designs.

Silhouette (50 proof) is *iichiko*'s standard shochu.

Seirin (40 proof) is a new style from *iichiko* that can be enjoyed chilled and straight.

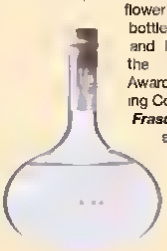
iichiko KUROBIN

There is no other *iichiko* item like this. Japanese style bottle. With a traditional design on the surface, this is a porcelain bottle that evokes power. The detail on the surface is carefully applied so you can feel the beauty when you hold it in your hand. The name in Japanese describes just how it looks, meaning "black bottle".

Kurobin (50 proof) Made from a blend of various unprocessed shochus, this is a rich and full-bodied *iichiko*.

iichiko FRASCO

In this day and age, large amounts of alcohol and beverages are consumed and similarly, large quantities of bottles and packages are produced. This gives rise to the problem of disposal. Mr. Kawakita carefully considered this problem and created the Frasco, a bottle that is "too good to throw away". When you finish the shochu, you will want to reuse the bottle as a flower vase or a pitcher. This bottle with its delicate beauty and high transparency, won the Japan Good Design Award and the Japan Packaging Competition Grand Prix.



Frasco (60 proof). This shochu has a luxurious flavor reminiscent of a daiginjo sake. We recommend you try it on-the-rocks to enjoy its natural flavor.

Dining and Partying in Japanese Restaurants

Featured Restaurants at a Glance

Getting Your Dining Plan Started

$=Under $20, $$=$21-50, $$$=$51-80, $$$$=Above $80

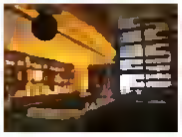
ennju

Location	20 E. 17th St. New York, NY 10003
Area	Chelsea
Price	$
Ad	Page 25
Cuisine type	Sushi, Udon, Bento Box

Inakaya

Location	231 W. 40th St., New York, NY 10016
Area	Midtown West
Price	$$
Ad	Page 24
Cuisine type	Robata, Sushi

COUPON



Kirakuya

Location	2 W. 32nd St. 2F, New York, NY10001
Area	Koreatown
Price	$$
Ad	Page 25
Cuisine type	Izakaya

COUPON

Noodle Café Zen

Location	31 St. Marks Pl., New York, NY 10003
Area	East Village
Price	$
Ad	Page 24
Cuisine type	Sushi, Ramen, Udon

COUPON

MEGU New York

Location	62 Thomas St., New York, NY 10013
Area	Lower Manhattan
Price	$$$$
Ad	Page 27
Cuisine type	Sushi, Kaiseki

Sugi Japanese Restaurant

Location	DoubleTree Fort Lee, 2117 Route 4 East, Fort Lee, New Jersey 07024
Area	New Jersey
Price	$$
Ad	Page 26
Cuisine type	Sushi, Udon

Hakubai Japanese Restaurant

Location	66 Park Ave., New York, NY 10016
Area	Midtown East
Price	$$
Ad	Page 25
Cuisine type	Kaiseki, Sushi, Soba

Kappa Sake House

Location	386 5th Ave., Brooklyn, NY 11215
Area	Brooklyn
Price	$$
Ad	Page 25
Cuisine type	Sushi, Izakaya, Ramen

Konomi Sushi

Location	1817 2nd Ave., New York, NY 10128
Area	Upper East Side
Price	$$
Ad	Page 26
Cuisine type	Sushi, Udon

COUPON

MEGU Midtown

Location	845 United Nations Plaza, New York, NY 10017
Area	Midtown East
Price	$$$$
Ad	Page 27
Cuisine type	Sushi, Kaiseki, Bento Box

Sobakoh

Location	309 E. 5th St. New York, NY 10003
Area	East Village
Price	$
Ad	Page 26
Cuisine type	Soba

Suski Lounge

Location	132 St. Marks Pl. New York, NY 10009
Area	East Village
Price	$
Ad	Page 24
Cuisine type	Sushi, Ramen, Udon

COUPON

SAVOR THE FULL FLAVOR OF THE ULTIMATE WINTER DELICACY "KINME-DAI"

INAKAYA

50% OFF
Kinme-dai is offered at half price from Dec 24-Jan 25 with this coupon. *Some restrictions may apply.

▲The Kinme-dai is cooked with nothing but sea salt and the succulent meat, the volume and the extraordinary flavor is guaranteed to melt the cheeks right off of any fish lovers. It is offered at market price and normally costs $80-160, but from Dec 24-Jan 25, Inakaya is offering a 50% off deal to all customers with Chopsticks NY coupon.

As our breath vaporizes, and people bundle up in layers, New Yorkers brace for the long brutal winter months. **Inakaya,** in Midtown, offers robatayaki style of Japanese grilling and is a must-visit place if you are interested in trying the ultimate Japanese winter gourmet this season. It is the only place in New York that offers *Kinme-dai* (Golden Eye Snapper) as a *sugatayaki* (grilled whole fish). The deep sea fish is considered a luxurious delicacy in Japan as it is expensive and is usually consumed during festivities. But now at Inakaya, you can taste it at a fraction of its regular price.

The Kinme-dai comes from the coast of Katsuura and Choshi, and is in-season during the winter months. Since the fish's meat is thick, restaurants rarely serve them whole, but the robatayaki style enables the fish to cook slowly and complete sugatayaki - the best way to savor the flavors of the Kinme-dai. It is served with grated daikon radish, lemon and soy sauce, but "Try it without any condiment, first," advises Mr. Yu Koyama, manager of Inakaya. "Then move on enjoying with several condiments." The large fish is especially great to order for a group, along with the *Robata Tasting Menu* (Beef [$39] or Seafood [$35]) that will give you a little bit of everything.

Inakaya
231 W. 40th St.
(bet. 7th & 8th Aves.)
New York, NY 10018
TEL: 212-354-2195
www.inakayany.com
Lunch: Mon-Fri 11:30am-2:30pm
Dinner: Mon-Fri 5pm-11pm, Sat & Sun 5pm-11pm

WARM UP YOUR WINTER WITH NOODLES AT SUSHI LOUNGE

SUSHI LOUNGE

50% OFF
Selected Drinks
during regular happy hour and all day dining holiday season. Valid thru Jan. 10, 2011

◀*Nabeyaki Udon* is served in a hot pot, and as soon as you open the lid of the pot, you enjoy the steam coming up from the dish. With an abundance of toppings (chicken, vegetables, shrimp tempura and egg), it makes you warm from inside.

Sushi Lounge offers 10 kinds of ▶ ramen from traditional to original styles. The most popular flavor is *Miso Ramen*. Many customers order extra spice to add body and accent.

◀All sushi and rolls are offered at half price all day long if you order $16 or more. There is no way not to take advantage of this offer, especially sharing with your companions.

In the winter, there is nothing like a steamy hot bowl of noodles to warm you up and get you through the day. Although the name may be deceiving, **Sushi Lounge** actually offers quite a wide variety of noodle soup dishes in addition to their enormous sushi menu. From standards like *Shoyu* and *Shio Ramen* to *Champon* (Nagasaki style ramen known for an abundance of toppings) and *Toroniku Ramen* (ramen with simmered pork on top), there are 10 varieties of ramen and 7 additional udon noodle soups including *Nabeyaki Udon* (udon served in a hot pot), *Curry Udon*, and *Tempura Udon*. But if you are hungry for sushi, why not get that too, as Sushi Lounge is always offering sushi at half price. In addition to sushi and noodles, they also offer an array of appetizers.

Happy Hour begins at 10pm where beers and selected cocktails are 50% off, but until Jan. 10, it's happy hour all day, so make sure to take advantage. Although they offer the same deal, their sister restaurant **Noodle Cafe Zen** has a slight variation in the happy hour cocktails. Hot sake is also available all day, making these places a great stop over for the cold winter season.

Sushi Lounge
132 St. Mark's Pl.
(Corner of 8th St. & Ave. A)
New York, NY 10009
TEL: 212-598-1188
Mon-Sun: 12pm-1:30am
www.sushiloungenyc.com

JAPANESE HOME COOKING AT A REASONABLE PRICE

ennju

ennju, a self service, eat in restaurant in the Union Square area, has been loved by businesspeople and locals for over 10 years. Reasonable prices and a home style menu, carefully prepared by the owner, are the reasons for ennju's success. Popular items include *Bento Box* ($5.50-8.50), *Chicken Udon* ($9), and the *Daily Donburi* (with soup $8-9). ennju serves over 40 kinds of special sushi rolls and you can even ask them to make original rolls using your favorite ingredients. Noodles, daily donburi and sushi are always made fresh to order. More than 10 kinds of bento boxes and a full condiment bar are available. Don't miss their Buddha statues on display.

ennju
20 E. 17th St.
(bet. Broadway & 5th Ave.)
New York, NY 10003
TEL: 646-338-7004
Mon-Fri: 11:30am-10pm
Sat, Sun: 12pm-8pm

A DELIGHTFUL DINNER WITH TASTES OF WINTER

HAKUBAI JAPANESE RESTAURANT

10% OFF
Okonomi Kaiseki for customers who make reservations in advance. Valid thru Jan. [illegible]

If you dream of experiencing genuine kaiseki cuisine, you should try **Hakubai**, located on the lower level of boutique hotel, The Kitano NY. Highlighting seasonal flavor at its best, their *Okonomi Kaiseki* will blow your mind. This season the dish features daikon radish, nappa cabbage, oyster, and Japanese winter delicacies like king crab and ankimo (monkfish liver). You can choose one main dish from sushi, an assortment of tempura and prime beef steak. Until Jan. 26, those who make reservations in advance can enjoy *Okonomi Kaiseki* for $81 (Reg. $90). Hakubai can also customize your party plan upon your request.

Hakubai Japanese Restaurant
66 Park Ave., (at 38th St.)
New York, NY 10016
TEL: 212-885-7111
www.kitano.com
Mon-Sun: 11:45am-2:30pm,
6pm-10pm

HOMEY IZAKAYA–EATERY WHERE TOKYO MEETS BROOKLYN

KAPPA SAKE HOUSE

Kappa Sake House, specializing in Tokyo style cooking, serves sake and Japanese craft beer to accompany their comfort food. *Spicy Miso Risotto*, *Jerk Salmon*, and *Homemade Gyoza* are just some examples that are carefully crafted to harmonize with sake. For the upcoming party season, they will customize a special menu according to your budget and size as well as rent their garden space for making your party memorable. They host Monthly Sake Tasting Events featuring seasonal sake paired with their cuisine. For the first week of the new year, they will offer Tokyo style ozouni soup.

Kappa Saka House
386 5th Ave. (bet. 6th & 7th Sts.)
Brooklyn, NY 11215
TEL: 718-832-2970
www.kappasakehouse.com
Lunch: Tue-Fri 12pm-3pm
Brunch: Sat 12pm-3pm, Sun 12pm-4pm
Dinner: Tue-Sat 6pm-Midnight
Sun 4pm-10:30pm

OFFERING 120 KINDS OF SAKE, AN IZAKAYA IN KOREATOWN

KIRAKUYA

FREE Draft Beer
Mon-Wed Chopsticks NY readers receive a free draft beer (limit one per person).

Kirakuya is the only Japanese izakaya in Koreatown where Japanese chefs work their magic. Reasonably priced cuisine and over 120 kinds of fine sake carefully selected by a sommelier are popular features at this establishment. The special recommendation for the winter is the body warming *Yose Nabe*. With angler fish, potato, oysters, button shrimp and plenty of vegetables, it is a hearty and satisfying winter meal. Also, as a special holiday menu, *Washu Beef Shabu Shabu* and *Jidori Chicken Mizutaki*, are offered. An in-house sommelier is available to assist you. Also, Kirakuya will have new sake for the winter holidays.

Kirakuya
2 W. 32nd St., 2FL
(bet. 5th Ave. & Broadway)
New York, NY10001
TEL: 212-695-7272
www.kirakuya-nyc.com
Lunch: Mon-Fri 12pm-3pm
Dinner: Mon-Thu, Sun 5:30pm-12am, Fri, Sat 5:30pm-3am

FINE DINING AT THE NEW SUSHI HOUSE ON THE UPPER EAST SIDE

KONOMI SUSHI

10% OFF total bill on Fri & Sat (Dine-in only)
Valid thru Jan 13, 2011

Konomi Sushi, serves fresh seafood and fine Japanese dishes from the grill within your means. Their patrons especially love the creative *Chef's Special Rolls* like the *Fantasy Roll* (Spicy tuna, salmon tempura, avocado outside mango & tobiko) and the *Konomi Roll* (Yellowtail, tuna, avocado topped with spicy salmon crunch with chef's special sauce) as well as grilled dishes like *Golden Lemon Scallops* and *B.B.Q. Squid*. From Sun. through Thu. dine in customers can enjoy *Chef's Special Rolls* for 25% off, and all regular rolls, sushi and sashimi for 50% off! Also, if you mention Chopsticks, you can get a 10% discount on your total bill on Fri. and Sat.

Konomi Sushi
1817 2nd Ave. (at 94th St.)
New York, NY 10128
TEL: 212-289-2710
www.konomisushi.com
Mon- Fri: 11:30am-3pm,
4:30-11pm
Sat, Sun: 2pm-11pm

APPRECIATE THE FULL FLAVOR OF SOBA (BUCKWHEAT) NOODLES

SOBAKOH

Soba (buckwheat noodle) specialty restaurant **Sobakoh** has just introduced *Inaka Soba*. Literally meaning "rustic noodles," this home made whole grain soba maximizes the flavor and aroma of buckwheat. Sobakoh exquisitely blends three varieties of buckwheat (Manitoba, Spring Field, and Koban) that are ground in a stone mill. You can make the *Inaka Soba* an extra-large portion by adding $8, or enjoy it with set menus by adding $3. On New Year's Eve, they offer *Toshikoshi Soba Set* (year crossing noodle set), which includes *Osechi* (traditional Japanese New Year dishes) and soba.

Sobakoh
309 E. 5th St.
(bet. 1st & 2nd Aves.)
New York, NY 10003
TEL: 212-254-2244
www.compasscompass.com/sobakoh
Mon-Sun 12pm-3pm
5:30pm-10:45pm
*New Year's Eve: 5pm-10:45pm

WARM YOUR BODY AND HEART WITH AUTHENTIC JAPANESE FOOD

SUGI JAPANESE RESTAURANT

Offering truly traditional Japanese food that's not adjusted for the American palate, **Sugi Restaurant** in Fort Lee has been loved by locals for over ten years. The *Sushi Platter*, which includes 8 pieces of nigiri sushi and one sushi roll made from a daily selection of the finest ingredients, is the restaurant's signature dish. Served piping hot in a clay pot and topped with chicken tempura, *Nabeyaki Udon* is the perfect dish for the winter season. Then there is the chef's special *Korean BBQ Plate* that appeals to even Korean clientele. Sugi serves parties of up to 30 people and they can arrange party menus according to your budget and preferences.

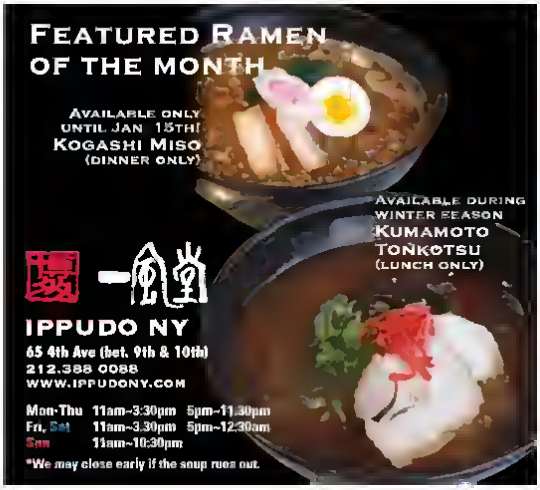
Sugi Japanese Restaurant
DoubleTree Fort Lee
2117 Route 4 East, Fort Lee,
New Jersey 07024
TEL: 201-461-8036
Lunch: Mon-Fri 12-2:30pm
Dinner: Mon-Fri 5:30-10:30pm
Sat 5:30-10:30pm

Party at Hatsuhana Park!

New Years parties are welcome!
Up to 30 people.

Tasty appetizers available from $3!

HATSUHANA PARK
237 Park Ave. (bet. 45th & 46th St.) 212.661.3400
Mon-Fri: 11:45am-2:45pm (Lunch), 5:30pm-10pm (Dinner)
WWW.HATSUHANA.COM



ESCAPE THE ORDINARY
This holiday season, indulge yourself in the finest modern Japanese cuisine
in the lush and luxurious surroundings of MEGU
8 Course New Year's Eve Prix Fixe Menu 2011
Dec. 31st only
First Seating (5:30pm-8:45pm) $145
Countdown Seating (9pm-12am) $195
Alaskan King Salmon Tartare with Osetra Caviar / New Year's Eve
"Osechi" Assortment / Foie Gras Chawanmushi A La Rossini /
Seasonal Sashimi 3 kinds served in Ice Igloo / Assortment of
Hassun Appetizers / Yuzu Granite
Kobe Beef Sirloin "Kagero" Steak or
Blue Fin Tuna Chutoro Steak with Black Pepper
Edomae Nigiri Sushi & Akadashi Miso Soup
MEGU New Year's Eve Dessert Platter
MEGU
Downtown
Midtown
MEGU Midtown: 845 United Nations Plaza (The Trump Tower, 1st Fl.), New York, NY 10017
MEGU New York: 12 Thomas St., New York, NY 10013
Reservation: 212-964-7777 / www.megurestaurants.com megunyc ilovemegu
Now Hiring General Managers and Chefs for Global Expansion
Locations: Russia (Moscow), India (Mumbai, Delhi), Qatar (Doha), (Positions also available at the NY stores)
Visa support & Health Insurance available / Eligibility requirements: The desire to challenge yourself in a
foreign country, Japanese & English skills, Experience required / Inquiries: hr.chi@megurestaurants.com

Join our on-line community, post your comments today!

CHOPSTICKS NY www.chopsticksny.com/forum

Japanese Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available
Open for Lunch
M Tu W Th F Sa Su Day Close
Delivery
Family Dining
Romantic Dining
Local Favorite
Vegetarian Friendly
Business Dinner

Coupon available at www.chopsticksny.com

Upper West

Akar Soshi Lounge — $18
507 Columbus Ave (bet. 84th & 85th St.)
212-362-6200

Bar Masa — $69 Su L
Time Warner Ctr. 10 Columbus Cir
212-823-9800

Dan Japanese Restaurant — $25 L D

Serving affordable Japanese dishes for $20 or less in the heart of Lincoln Sq. for over 30 years. The sushi chef Mr. Miyata and the dining chef Mr. Hara are both native Japanese and have been satisfying our patrons with delicious meals for over a decade.
2018 Broadway (at 69th St.)
212-877-5255

Gari — $80
370 Columbus Ave (bet. 77th & 78th St.)
212-362-4616

Haru — $35
433 Amsterdam Ave (bet. 80th & 81st St.)
212-579-5555

Ichiro Restaurant — $20 L D
53 W. 10th St. (Manhattan & Columbus Ave.)
212-865-4686

Kitaro — $18
510 Amsterdam Ave (bet. 84th & 85th St.)
212-787-9008

Konzan — $25
625 Amsterdam Ave (at 93rd St.)
212-280-8099

Kumo Sushi — $30
165 W. 72nd St. (Columbus & Amsterdam Ave.)
212-580-8228

Mama Sushi — $25
237 Dyckman St. (Broadway & Seaman Ave.)
212-544-0003

Mana Organic Cafe — $25 L D
646 Amsterdam Ave (bet. 91st & 92nd St.)
212-787-1110

Masa — $400 Su
Time Warner Ctr., 10 Columbus Cir.
212-823-9800

Matsu — $25
483 Columbus Ave (bet. 83rd & 84th St.)
212-799-7922

Momoya Amsterdam — $35
427 Amsterdam Ave (bet. 80th & 81st St.)
212-580-0007

Next Door — $25
813 W. 187th St. (Pinehurst & Fort Washington)
212-543-2111

Ozu — $25 L D
566 Amsterdam Ave (bet. 87th & 88th St.)
212-787-8316

Planet Sushi — $25 L D
380 Amsterdam Ave (at 78th St.)
212-712-2162

Sagn Grill — $25 L D
1296 Amsterdam Ave (bet. 122nd & 123rd St.)
212-496-2998

Sajis — $20 L D
256 W. 109th St. (Broadway & Amsterdam Ave.)
212-749-1634

Suma Sushi — $25 L D
964 Amsterdam Ave. (bet. 106th & 107th St.)
212-280-5858

Sun-Chon — $25 L D
2707 Broadway (bet. 103rd & 104th St.)
212-749-5008

Sushi A-Go-Go — $25 L D
1400 Broadway (bet. 63rd & 64th St.)
212-724-7340

Sushi Hana — $35 L D
486 Amsterdam Ave. (bet. 82nd & 83rd St.)
212-874-1076

Sushi Ya 2 — $25 L D
827 W. 181st St. (bet. Pinehurst & Cabrini)
212-781-8833

Tamayn — $35 L D
4030 Broadway (bet. 169th & 170th St.)
212-568-0036

Tenzan — $32 L D
285 Columbus Ave (bet. 73rd & 74th St.)
212-580-7300

Vinn Sushi & Sake — $20 L D
2353-55 Broadway (bet. 115th & 116th St.)
212-222-3566

Upper East

Aki Sushi — $30 L D
1425 York Ave (bet. 75th & 76th St.)
212-628-6685

Akrte — $25 L D
1727 1st Ave (bet. 91st & 92nd Ave.)
212-828-9669

Dongan — $54 M D
309 E. 83rd St. (bet. 1st & 2nd Ave.)
212-737-5866

East Japanese — $22 L D
354 E. 66th St. (bet. 1st & 2nd Ave.)
212-734-5270

Fuji Yama — $30 L D
1468 1st Ave (bet. 76th & 77th St.)
212-249-2722

Gershn — $61 Su D
33 E. 61st St. (bet. Park & Madison Ave.)
212-813-1113

Ginza — $20 L D
800 Lexington Ave (at 62nd St.)
212-888-7656

Haru — $30 L D
1329 3rd Ave (at 76th St.)
212-452-1028

Hnra Sake Bar — $38 L D
1327 3rd Ave (at 76th St.)
212-452-2230

Ichiru — $30 L D
1654 2nd Ave (bet. 87th & 88th St.)
212-369-6300

Ikenohana — $25 L D
1016 Lexington Ave (bet. 72nd & 73rd St.)
212-737-5835

Iron Sushi — $28 L D
355 E. 76th St. (bet. 1st & 2nd Ave.)
212-772-7580

Isnhann — $35 M D
1606 3rd Ave (bet. 93rd & 94th St.)
212-928-0099

Iwasaki Sushi — $25 L D
1103 1st Ave (bet. 60th & 61st St.)
212-308-8826

Kao Sushi — $25 L D
1260 1st Ave (bet. 68th & 69th St.)
212-396-2754

Ko Sushi (2nd Ave.) — $31 L D
1328 2nd Ave (at 70th St.)
212-433-1578

Ko Sushi (York Ave.) — $31 L D
1513 York Ave (bet. 85th & 86th St.)
212-772-9808

Koito Sushi — $30 L D
310 E. 93rd St. (bet. 1st & 2nd Ave.)
212-426-1216

Konnmr Sushr — $25 L D
1817 2nd Ave. (at 94th St.)
212-289-2710

Kyoto Sushi — $30 L D
1240 Lexington Ave (bet. 83rd & 84th St.)
212-288-5024

Matse — $30 L D
411 E. 70th St. (bet. York & 1st Ave.)
212-744-5454

Mr. Ginger — $33 D
1572 2nd Ave (bet. 81st & 82nd St.)
212-639-1188

Naruto Ramen — $16 L D

There's signature NARUTO RAMEN is a soy broth based noodle soup topped with boiled eggs, various vegetables and thick slices of tender pork. Miso and curry flavored broth also available. Enjoy any ramen for $7.50 on Mondays and GYOZA for $2.50 on Wednesdays.
1598 3rd Ave (bet. 89th & 90th St.)
212-289-7803

Ooki Sushi — $35 L D
1575 3rd Ave (bet. 88th & 89th St.)
212-628-3388

Poke — $30 Su D
343 E. 85th St. (bet. 1st & 2nd Ave.)
212-249-0509

Sasabune — $85 M Su L D
401 E. 73rd St. (bet. 1st & York Ave.)
212-249-8583

Shabe-Shabu 70 — $37 L D
314 E. 70th St. (bet. 1st & 2nd Ave.)
212-744-5635

Sushi Hana — $30 L D
1501 E. 2nd Ave (at 78th St.)
212-627-0582

Sushi of Gari — $30 D
402 E. 78th St. (bet. 1st & York Ave.)
212-517-5340

Sushi Seki — $57 Su D
1143 First Ave (bet. 62nd & 63rd St.)
212-371-0238

Sushi Sukr — $20 L D
1577 York Ave (bet. 83rd & 84th St.)
212-249-3766

Tatnni 72 — $20 L D
1400 2nd Ave (bet. 72nd & 73rd St.)
212-472-1700

Tenzan — $35 L D
548 2nd Ave (at 39th St.)
212-580-5900

Teriynkr Boy — $7 L D
1640 3rd Ave (bet. 91st & 92nd St.)
212-987-7150

Tokmbei 86 — $25 L D
314 E. 86th St. (bet. 1st & 2nd Ave.)
212-628-5334

TORI SHIN — $70 Su L D
1193 1st Ave. (bet. 64th & 65th St.)
212-988-0400

Totoyn — $25 L D
1144 1st Ave (at 63rd St.)
212-753-0422

Tsuki Restaurant — $25 D
1410 1st Ave (bet. 74th & 75th St.)
212-517-5900

Wajima — $40 Su L D
134 E. 61st St. (bet. Lexington & Park Ave.)
212-813-0015

Wasabr Lobby — $30 L D
1584 2nd Ave (at 82nd St.)
212-988-9862

YUKA Restaurant — $25 L D
1557 2nd Ave (bet. 80th & 81st St.)
212-772-9675

Yoko — $25 L D
1531 York Ave (at 81st St.)
212-988-5900

Midtown West

Akr Sushr — $30 L D
366 W. 52nd St. (bet. 8th & 9th Ave.)
212-262-2890

Aoki — $30 L D
234 W. 48th St. (bet. Broadway & 8th Ave.)
212-956-2358

Bamboo 52 — $18 L D
344 W. 52nd St. (bet. 8th & 9th Ave.)
212-315-2777

Benihana — $30 L D
47 W. 56th St. (bet. 5th & 6th Ave.)
212-581-0930

Bento Nouvean — $8 L D Sa Su

They offer high quality Japanese meal made fresh to go. With the motto "Fast, cheap and delicious" they are here to provide ready-to-eat Japanese meals and snacks that are delicious and healthy for you. Sushi, bento box and noodles are available.
1407 Broadway (bet. 38th & 39th St.)
212-394-1405

Blue Ribbon Sushi — $61 L D
308 W. 58th St. (bet. 8th & 9th Ave.)
212-397-0404

East 55 — $20 Su L D
253 W. 55th St. (bet. Broadway & 8th Ave.)
212-581-2240

Go Sushi — $20 L D
756 3rd Ave. (at 51st St.)
212-459-2288

Midtown West **GO! GO! CURRY!**

The triple crown winner of Japanese curry contests is the one and the only curry specialty restaurant. They are known for long lines of diners and now take advanced orders. Delivery is available in Midtown West and East for a limited time. Details on website.

273 W 36th St (bet. 7th & 8th Ave.)
212.730-5555 www.gogocurryusa.com
$8.5 D L

Midtown West **Haru**
205 W 43rd St (bet. Broadway & 8th Ave.) **$35** L
212 398-9810

Midtown West **Heyoshi Ya**
857 9th Ave (bet. 55th & 56th St.) **$14** L
212-258-2969

Midtown West **Inakaya**
620 9th Ave. (at 40th St.) **$45** L
212-354-2195

Midtown West **Iroha**
152 W 49th St (bet. 5th & 7th Ave.) **$20** L
212-398-9049

Midtown West **Isa 56**
58 W 56th St (bet. 5th & 6th Ave.) **$20** L
212 707-8702

Midtown West **Ishihama**
319 5th Ave (at 32nd St.) **$25** L
212-696-0202

Midtown West **KATSUHAMA55**
43-45 W 55th St. (bet. 5th & 6th Ave.) **$18** L
212 541-7145

Midtown West **Kodoma 45**
301 W 45th St (at 8th Ave.) **$30** L
212-582-9065

Midtown West **Koi**
40 W 40th St (bet. 5th & 6th Ave.) **$60** L
212 921-3330

Midtown West **Kyotofu**
705 9th Ave (bet. 48th & 49th St.) **$25** M L
212-674-6012

Midtown West **Manchanka-Tai**
43-45 W 55th St (bet. 5th & 6th Ave.) **$18** L
212-247-1585

Midtown West **Mankai-Tai**
60 W. 56th St (bet. 5th & 6th Ave.) **$20** L
212-757-1542

Midtown West **Manster Sushi**
22 W. 46th St (bet. 5th & 6th Ave.) **$30** L
212 398-7707

Midtown West **Natsumi**
226 W 50th St (bet. Broadway & 8th Ave.) **$30** L
212 956-2388

Midtown West **NDBU 57**
40 W. 57th St. (bet. 5th & 6th Ave.) **$100** L
212 757-8000

Midtown West **Oyrshi Sushi**
374 W 46th St (at 8th Ave.) **$12** L
212-265-5888

Midtown West **Ria & You**
328 W 45th St (bet. 8th & 9th Ave.) **$25** S L
212-307-0717

Midtown West **Sake Bar Hagi**
152 W 49th St (bet. 5th & 7th Ave.) **$30**
212 764-8543

Midtown West **Sapporo**
152 W 49th St (bet. 5th & 7th Ave.) **$13** L
212-956-0372

Midtown West **Shimizu**
318 W 51st St (bet. 8th & 9th Ave.) **$50** S L
212 581-4581

Midtown West **Soba Nippan**
19 W 52nd St (bet. 5th & 6th Ave.) **$30** L
212-489-2525

Midtown West **Sagiyama**
251W 55th St (bet. Broadway & 8th Ave.) **$90** M S
212-956-0670

Midtown West **Sushi Dama Damo**
330 W. 56th St (bet. 8th & 9th Ave.) **$60** L
212-707-8609

Midtown West **Sushi of Gari 46**
347 W. 46th St (bet. 8th & 9th Ave) **$80** L
212-957-0046

Midtown West **Sushi Zan**
108 W 44th St (bet. 6th & 7th Ave.) **$70** S L
212-302-0707

Midtown West **Sushidan**
123 W. 45th St (bet. 6th & 7th Ave.) **$45** S L
212-398-2800

Midtown West **Sushiya**
28 W 56th St (bet. 5th & 6th Ave.) **$20** L
212-247-5751

Midtown West **Tachigui Sobaya**
732 7th Ave (bet. 48th & 49th St.) **$8** L
212-265-6161

Midtown West **Taniyaki Boy**
605 9th Ave. (bet. 57th & 58th St.) **$7** L
212-307 7202

Midtown West **Totto Ramen**
366 W. 52nd St. (bet. 8th & 9th Ave.) **$20** L
212-582-0052

Midtown West **Yakiton TOTTO**
251 W. 55th St (bet. Broadway & 8th Ave.) **$40** L
212-245-4555

Midtown West **Yoshinoya**
255 W. 42nd St. (bet. 7th & 8th Ave.) **$7** L
212-703-8540

Midtown West **Yummy Sushi**
30 Rockfeller Plaza Concourse Level **$7** L
212-459-2100

Midtown East

Midtown East **Ahuriya Kinnusuka**
213 E. 45th St. (bet. 2nd & 3rd Ave.) **$51** L
212-867-5454

Midtown East **Aquamarina**
713 2nd Ave. (bet. 38th & 39th St.) **$30** L
212-257 1860

Midtown East **Azusa**
3 E. 44th St. (bet. Madison & 5th Ave.) **$25** S L
212-661-0001

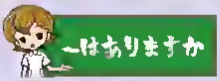
Midtown East **DONBURI-YA**
137 E. 47th St. (bet. 3rd & Lexington Ave.) **$25** L
212-980 7909

Midtown East **E53 Teriyaki Hoasa**
220 E. 53rd St. (bet. 2nd & 3rd Ave.) **$20** S L
212-888-6075

Midtown East **Gyu-Kaka**
805 3rd Ave. 2 Fl. (at 50th St.) **$40** L
212-702-0816

Midtown East **Hakubai**
The Kitano Hotel, 66 Park Ave. (at 38th St.) **$66** L
212-885-7111

Midtown East **Haru**
280 Park Ave. (at 46th St.) **$35** L
212 430-3680



"~WA ARIMASU KA"

【meaning】 Do you have ~ ?

【usage】 If you'd like to check whether a store or restaurant carries what you want, use this phrase. Put the word for what you want in the beginning of the sentence, for example "Manga hon (comic books) wa arimasu ka" or "Ramen wa arimasu ka."

NOW SERVING RAMEN NOODLES!
NEW! 2ND FLOOR
MOCO MOCO LOUNGE
Mon-Sat 7pm-2am
1ST FLOOR
MOCO
JAPANESE BAR & RESTAURANT
516A 3rd Ave. (bet. 34th & 35th St.)
212.685.3663 OPEN LATE

QUALITY "TO-GO" AT BENTO NOUVEAU
BENTO NOUVEAU
173 B'way (@Cortland St.)
212-437-6744
32 B way (@Morris St.)
212-747-0994
CATERING AVAILABLE!

Midtown East **Hatsuhana**

Established in 1976 Hatsuhana is a longstanding New York sushi restaurant Conveniently located just 3 minutes from Rockefeller Center it is perfect for business lunches At dinnertime try the Omakase at sushibar or prix fixe and entree starting at $23

17 E 49th St (bet 5th & Madison Aves) $50
212-355-3345 www.hatsuhana.com

Midtown East **Hida-Chun Rumuu**

248 E 52nd St 2 Fl (bet. 2nd & 3rd Ave.) $20
212-813-1800

Midtown East **Ise 49**

151 E 49th St (bet 3rd & Lexington Ave.) $25
212-319-6876

Midtown East **Izakuya Aryoshi**

22E E 53rd St (bet 2nd & 3rd Ave.) $25
212-319-3540

Midtown East **Izukuya Riki**

141 E 45th St (bet 3rd & Lexington Ave.) $30
212 986-5504

Midtown East **KATSUHAMA47**

11 E. 47th St (bet Madison & 5th Ave.) $18
212-719-5508

Midtown East **Kuramu Zushi**

7 E 47th St 2 Fl (bet Madison & 5th Ave.) $110
212-317 2102

Midtown East **MEGU Midtown**

846 UN Pl (bet. 47th & 48th st.) $125
212-964-7777

Midtown East **Menchuuku-Tei**

131 E 45th St (bet. 3rd & Lexington Ave.) $14
212 986-6905

Midtown East **MOCO**

Moco Moco Lounge is now open on the 2nd floor of Moco Mon to Sat from 7pm to 2pm They now serve ramen noodles on both floors Moco is open on Sun & Mon 5pm-1pm Tue-Thu 5pm 1am and Fri & Sat 5pm 2pm

51 6A 3rd Ave (bet 34th & 35th St.) $30
212-685-3963

Midtown East **Nudu-Sushi**

135 E 50th St (bet 3rd & Lexington Ave.) $25
212-839-2537

Midtown East **Nugiyu**

5 E 37th St (bet Madison & 5th Ave.) $15
212-686-2233

Midtown East **Nippuu**

155 E 52nd St (bet 3rd Ave & Lexington) $49
212-758-0228

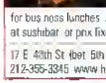
Midtown East **Oms/h**

158 E 45th St (bet 3rd & Lexington Ave.) $9
212 922 1788

Midtown East **Ouyu**

143 E 47th St (bet 3rd & Lexington Ave.) $30
212-715-0460

Midtown East **Red & Black**



This sumptuous specialty restaurant offers "yakishabu" – a new style of yakiniku that has gained popularity in Japan It lets you cook premium slices of shabu shabu meat at a tableTop hibachi grill One of a kind ramen noodles are also available for lunch and dinner

250 E 52nd St (bet. 2nd & 3rd Ave.) $40
212-826-4255

Midtown East **Restaurant SEO**

243 E 49th St (bet 2nd & 3rd Ave.) $40
212 935-7722

Midtown East **Ringo**

205 E 45th St (bet 2nd & 3rd Ave.) $50
212-867-4200

Midtown East **Sukugura**

Largest sake bar in the world serving over 200 varieties of sake and seasonal daily specials Homemade soba, and lunch set of soba & rice bowl are popular This amazing hideout is located on the basement level is perfect for couples Private parties available

211 E. 43rd St 1st Fl (bet 2nd & 3rd Ave.) $50
212-953-7253 www.sakagura.com

Midtown East **Shiubushi**

7 E 48th St (bet. Madison & 5th Ave.) $35
212-813 1008

Midtown East **Shochu Bur Hatchuu**

Conveniently located near Grand Central Station this is an oasis offering a wide selection of shochu and Japanese tapas Enjoy drinks with yakitori and sushi served from the adjacent Yakitori East Restaurant No cover charge Discover your favorite shochu here

210 E. 44th St (bet. 2nd & 3rd Ave.) $30
212-867-5075

Midtown East **Subu TOTTO**

211 E 43rd St 1 Fl (bet. 2nd & 3rd Ave.) $40
212-557-8200

Midtown East **Sushi Time**

821 2nd Ave (at 44th St.) $20
212-883-8383

Midtown East **SushiAun**

36 E 51st St (bet Park Ave.) $50
212-755-1790

Midtown East **Sushidun**

19 E. 49th St (bet Madison & 5th Ave.) $45
212.756-2700

Midtown East **Takesushi**

1026 2nd Ave (bet 54th & 55th St.) $35
212 355-3557

Midtown East **Tukyo**

342 Lexington Ave (bet 39th & 40th St.) $50
212-697-8330

Midtown East **Tsushima**

141 E 47th St (bet 3rd &Lexington Ave.) $40
212-207 1338

Midtown East **Uduu West**

150 E 46th St (bet. 3rd & Lexington Ave.) $10
212-922-9977

Midtown East **Yukitori East**

210 E 44th St (bet 2nd & 3rd Ave.) $20
212-687-5075

Midtown East **YAMA Restaurant**

308 E 49th St. (bet 1st & 2nd Ave.) $37
212-355-3370

Midtown East **Yummy Sushi**

975 3rd Ave Food Court Lower Level $7
212-688-8701

Korea Town

Korea Town **Ichi Umi Restuurant**

9 E 32nd St (bet Madison & 5th Ave.) $25
212-725-1333

Korea Town **Izukuyu Moku**

10 W 32nd St 2 Fl (bet. 5th Ave. & Broadway) $20
212-736-3232

Korea Town **Kirakuyu**

2 W 32nd St (bet. 5th Ave. & Broadway) $25
212-695-7272

Korea Town **Tuyuma Sushi**

11 W 36th St (bet 5th & 5th Ave.) $22
212-357-9541

Chelsea

Chelsea **Blue Ginger**

100 9th Ave (bet 15th & 16th St.) $30
212-352-0311

Chelsea **Ouioh Sushi**

300 W 23rd St (bet. 8th & 9th Ave.) $20
212-727-0888

Chelsea **ENNJU**

20 E 17th St. (bet 5th Ave & Broadway) $10
646-336-7004

Chelsea **Iron Sushi**

440 3rd Ave (bet 30th & 31st St.) $29
212-447 5922

Chelsea **Izukayu Teu**

207 10th Ave (bet 22nd & 23rd St.) $25
212-627-7777

Chelsea **Mutsuri**

369 W 16 St (at 8th Ave.) $30
212-243-6400

Chelsea **Momuyu Chelsea**

135 7th Ave (at 21st St.) $40
212-513-4456

Chelsea **Munstur Sushi**

158 W 23rd St (bet 6th & 7th Ave.) $30
212-620-9131

Chelsea **MORIMOTO**

88 10th Ave (bet 15th and 16th St.) $30
212-989-8583

Chelsea **Nuku Naku**

456 W. 17th St (bet. 9th & 10th Ave.) $50
212 929-6544

Chelsea **Tauuki Tavern**

Gansevoort Hotel 18 9th Ave (at 13th St.) $50
212-660-6766

Chelsea **Tuhuyu**

144 W 13th St (bet 6th & 7th Ave.) $10
212 924-9335

Gramercy

Gramercy **15 EAST**

15 E 15th St. (bet Broadway & 5th Ave.) $80
212-647-0015

Gramercy **Aji Sushi**

519 3rd Ave (bet 34th & 35th St.) $25
212-686-2055

Gramercy **Chushi**

77 Irving Place (at 19th St.) $25
212-420-1415

Gramercy **Humachi**

34 E 20th St. (bet Park Ave. & Broadway) $17
212-420-8808

Gramercy **Huuu**

340 1st Ave (at 20th St.) $30
212-598-0135

Gramercy **Hara**

220 Park Ave. S (at 19th St.) $35
646-429-0989

Gramercy **JAPONAIS**

111 E. 18th St (Irving Pl & Park Ave. S.) $65
212-780-0020

Gramercy **Kaiten Sushi East**

306 3rd Ave (bet 26th & 27th St.) $15
212-889-2328

Gramercy **Kiku Sushi 3**

121 E 27th St (bet Lex. & Park Ave. S.) $25
212 213-8018

Gramercy **Mishimu**

154 Lexington Ave (bet 30th & 31st St.) $25
212-532-9596

Gramercy **Mumokuwa**

157 E 29th St (bet. 3rd & Lexington Ave.) $45
212-684-7630

Gramercy **Saburi**

156 Lexington Ave (bet. 30th & 31st St.) $25
212-481-7766

Gramercy **Sushi SAMBA**

245 Park Ave South (bet 19th & 20th St.) $30
212-475-5377

Gramercy **Sushi SEN-NIN**

30 E 33rd St (Park Ave S & Madison Ave.) $40
212-889-2209

Gramercy **Terakuwu Ramen**

19 Lexington Ave (bet 23rd & 22nd St.) $12
212 777 2935

Gramercy **YAMA Restaurant**

122 E 17th St (at Irving Pl.) $20
212-475-0965

West Village

West Village **uki uu west 4**

191 W 4th St (bet 4th Ave & Barrow St.) $44
212-989-5440

West Village **Blue Ribbou Sushi**

119 Sullivan St. (bet Spring & Prince St.) $51
212-343-0404

West Village **Cho Cho San**

A neighborhood restaurant perfect for a get together with friends and family They offer diverse inherited traditional home cooking including many organic and healthy dishes at affordable prices. Student discount available

15 W 8th St. (bet 5th & 6th Ave.) $25
212-473-3333 www.chochosanrestaurant.com

West Village **Hukata Tuatau**

81 Grove St (bet. 7th Ave & Bleecker St.) $25
212-242-3535

West Village **Murami**

545 LaGuardia Pl (bet Bleecker & 3rd St.) $30
212-979-7055

West Village **Miyagi**

220 W 13th St (bet. 7th & Greenwich Ave.) $20
212-620-3930

West Village **Nugumi**

179 Prince St (bet Thompson & Sullivan St.) $35
212-387-8230

West Village **Ramen Tukumi**

90 University Pl (bet 11th & 12th St.) $13
212-229-1486

West Village **Rockmeishu**

11 Barrow St (bet 4th & Bleecker St.) $35
212-675-7775

West Village **Soto**

357 6th Ave (bet 4th St. & Washington Pl.) $45
212-414-3088

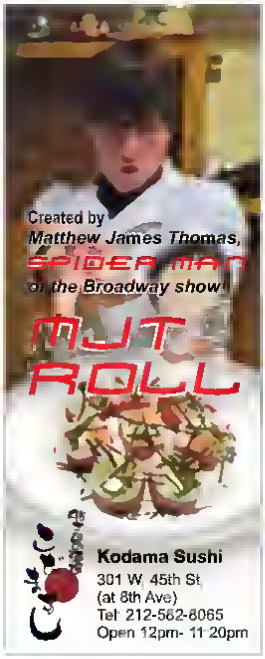
West Village **Sushi Mumbu**

255 Bleecker St (bet Luroy & Correll St.) $18
212-675-5885

West Village **Sushi Yuwu**

25 W 8th St (bet 5th & 6th Ave.) $30
212-253-3088

SEO
Restaurant SEO
249 E. 49th St.
(bet. 2nd & 3rd Aves.)
212-355-7722
Mon-Sat: Lunch 12pm-2:30pm
Dinner 5:30pm-10:30pm
Dinner 5:30pm-10pm


Created by
Matthew James Thomas,
SPIDER MAN
on the Broadway show!
MJT
ROLL
Kodama Sushi
301 W. 45th St.
(at 8th Ave)
Tel: 212-562-8065
Open 12pm- 11:20pm

Attention
All Beef Lovers!
Try Our Healthy Shabu-Shabu
◆Beef ($45 for 2)
◆Washu Beef ($70 for 2)
Also
Yellow Tail Shabu Shabu
($68 for 2)
157 E. 26th St. (btwn 3rd & Lex.)
212-684-7830
www.momokawanyc.com

7DAYS OPEN!
Traditional Tonkotsu pork
based broth ramen since 1963!
HIDE-CHAN
RAMEN
248 E 52nd St 2nd Fl
(Bet. 2nd & 3rd Ave)
212-813-1800
LUNCH Mon - Fri
11:30am-2:30pm
DINNER Mon - Sun
5:30pm-11:00pm
Hakata Spicy Ramen

HAPPY HOUR Now 7days! 7-9pm
Beer all $4 / Shochu bottle all $40 only
Uminoie
86 E. 3rd st. (bet. 1st & 2nd Ave)
646-654-1122 7pm-1am (sun-thu) -2am (fri-sat)
www.downtownuminoie.com

Kobe Beef
$5.95 (reg. $9.50)
on Sundays & Wednesdays
Kalbi on Mondays
Up to 50% OFF
HAPPY HOUR
Sun-Thu: 5pm-8pm
Fri & Sat: 11:30pm-3am
•Draft Beer (Kirin) $2.50
•Shochu (7 kinds) $30/bottle
EARLY BIRD SPECIAL 5-6PM
(a complete set of dinner) $9.95
Yakiniku West SUSHI ALSO AVAILABLE
218 E 9th St (bet 2nd & 3rd Ave) 7 Days Open!
212-979-9238 Hours Sun-Thu: 5pm-11:30pm Fri & Sat: 5pm-4am

Kamegashi
HAPPY HOUR
Discounted bar snacks & drinks available!
Popcorn Shrimp $4
California Roll $3
Domestic Beer $2.50 and more!
99 Town Square Place, Jersey City
Reservation: 201.5
www.kamegashi.com

Did you try our
"Oden" yet?
It's back in season!
*Dinner only
IZAKAYA RIKI
141 E. 45th St. (bet. 3rd & Lexington Aves.) TEL 212-986-5604
Lunch Mon-Fri 11:30am-2:30pm. Dinner Mon-Sat 6pm-3am Sun 6pm-1am

West Village **Tomoe Sushi**
172 Thompson St (Houston & Bleecker St) | 212-777-9346 | $30

West Village **Ushiwakamaru**
136 W Houston St (Sullivan & MacDougal St) | 212-228-4181 | $80

West Village **YAMA on Carmine St.**
36-40 Carmine St (bet Bedford & Bleecker St) | 212-989-3330 | $37

East Village

East Village **Ashiya**
187 1st Ave. (bet 10th & 11th St.) | 212-505-3348 | $15

East Village **BONO STREET**
6 Bond St. (bet Lafayette & Broadway St.) | 212-777-2500 | $75

East Village **Cha-An**

Serving a wide variety of tea from China, Japan and India as well as original sweets created by our pastry chef. The Daily Special Set for lunch or dinner goes well with wine or sake. Traditional tea ceremony in Seika-do (tatami tea room) is available by reservation.
230 E. 9th St. 2Fl (bet. 2nd & 3rd Ave.) | 212-228-9330 www.chaanteahouse.com | $20

East Village **Chiyono**
326 E. 6th St. (bet. 1st & 2nd Ave.) | 212-473-3984 | $15

East Village **Curry-Ya**

Your hunger will undoubtedly be satisfied at Curry-Ya Gourmet Japanese Curry boasts amazingly rich and complex flavors and its intimate interior and atmosphere makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm
214 E. 10th St (bet. 1st & 2nd Ave.) | 866-602-8775 www.mycurry-ya.com | $20

East Village **Oteci**

A tapas restaurant with a Japanese flare offers wide varieties of meals from $4. Try their signature dishes like Foie Gras Daikon with a choice of 20 kinds of sake and 40 labels of wines. Their drink menu changes seasonally making every visit an exciting one
229 E. 10th St. (bet. 1st & 2nd Ave.) | 212-387-9545 www.theotiny.com | $30

East Village **GO Restaurant**
30 St. Marks Pl (bet. 2nd & 3rd Ave.) | 212-254-5540 | $18

East Village **Gya-Kaku**
34 Cooper Sq (bet 4th St and Astor Pl) | 212-475-2998 | $40

East Village **Hasaki**
210 E. 5th St. (2nd Ave. & Stuyvesant St.) | 212-473-3327 | $35

East Village **IPPUDO NY**
65 4th Ave. (bet. 9th & 10th St.) | 212-388-0088 | $20

East Village **Japonica**
100 University Pl (at 12th St.) | 212-243-7752 | $40

East Village **JEWEL BAKO**
239 E. 5th St. (bet. 2nd Ave. & Cooper Sq.) | 212-979-1012 | $45

East Village **Kambi Ramen House**
351 E. 14th St. (bet. 1st & 2nd Ave.) | 212-228-1396 | $15

East Village **Kamui Den**
186 Avenue A (bet. 11th & 12th St.) | 212-777-2096 | $25

East Village **KASADELA**
647 E. 11th St. (bet. Ave. B & C) | 212-777-1582 | $30

East Village **Kenka**
25 St. Marks Pl. (bet. 2nd & 3rd Ave.) | 212-254-6393 | $25

East Village **Kyo Ya**
94 E. 7th St. (bet. Ave. A & 1st Ave.) | 212-982-4140 | $25

East Village **May Chan Ramen**
119 2nd Ave. (at 7th St.) | 212-982-4295 | $10

East Village **May's Place Sushi**
121 2nd Ave. (bet. 7th & St. Marks Pl.) | 212-533-8448 | $10

East Village **Menkui-Tei**
63 Cooper Sq. (bet. 7th St. & St. Marks Pl.) | 212-228-4152 | $10

East Village **MINCA**
536 E. 5th St. (bet. Ave. A & B) | 212-505-1001 | $10

East Village **Natori**
58 St. Marks Pl (bet. 1st & 2nd Ave.) | 212-533-7711 | $20

East Village **Noodle Cafe Zen**

In the heart of East Village Zen has been serving 12 kinds of ramen noodles as well as hearty udon and sushi since 1985. Don't miss out on their All Day 50% OFF discount on all sushi or sushi rolls for an order over $18 and the late night happy hour after 10pm
31 St. Marks Pl (bet. 2nd & 3rd Ave.) | 212-533-6855 www.zensushi-nyc.com | $12

East Village **Nori**
129 2nd Ave. (bet. 7th and St. Marks Pl.) | 212-677-4825 | $20

East Village **OH! Taisho**
9 St. Marks Pl (bet. 2nd & 3rd Ave.) | 212-473-1300 | $25

East Village **Otafuku**

A tiny vendor-like joint Otafuku specializes in popular Japanese comfort food. Takoyaki octopus dough and Okonomi yaki pancakes as well as Teriyaki and Daifuku mochi cakes filled with red bean paste. Our food will make you feel like you are in downtown Tokyo
236 E. 9th St. (bet. 2nd & 3rd Ave.) | 212-353-1503 | $6

East Village **Rai Rai Ken**

Have you ever seen the movie Tampopo- a Japanese cult movie about sizzling ramen noodle soup? Rai Rai Ken lets you experience the real Tokyo ramen without MSG. Don't forget our homemade gyoza too. They guarantee the most delightful experience
214 E. 10th St. (bet. 1st & 2nd Ave.) | 212-477-9030 | $15

East Village **Reman Kuboya**
536 E. 5th St. (bet. Avenue A & B) | 212-777-7010 | $15

East Village **Ramen Setagaya (St. Marks Pl.)**
34A St. Marks Pl. (bet. 2nd & 3rd Ave.) | 212-387-7388 | $13

East Village **Robnteya NY**
231 E. 9th St. (bet. 2nd & Stuyvesant St.) | 212-673-9674 | $50

East Village **Seke Ber Oechel**
240 E. 9th St. (bet. 2nd & 3rd Ave.) | 212-979-2733 | $40

East Village **Seke Ber Satsko**
202 E. 7th St. (bet. Ave. B & C) | 212-414-0933 | $25

East Village **Sapporo East**
164 1st Ave. (at 10th St.) | 212-260-1330 | $17

East Village **Shabu-Tatsu**
216 E. 10th St. (bet. 1st & 2nd Ave.) | 212-477-2972 | $30

East Village **Sohakoh**
309 E. 5th St. (bet. 1st & 2nd Ave.) | 212-254-2244 | $15

East Village **Sobaya**

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box $15 with soba or udon, side dishes and dessert. Daily special appetizers and sake selection available for dinner
229 E. 9th St. (bet. 2nd & 3rd Ave.) | 212-533-5366 www.sobaya-nyc.com | $20

East Village **Souen East Village**
326 E. 6th St. (bet. 1st & 2nd Ave.) | 212-388-1155 | $12

East Village **Souen Restaurant**
28 E. 13th St. (bet. University Pl. & 5th Ave.) | 212-627-9150 | $20

East Village **Sushi Ariyoshi**
810 broadway (bet. 11th &12th St.) | 212-388-1604 | $30

East Village **Sushi Lounge**

Serving Japanese cuisine in a casual atmosphere at affordable prices. All Day Campaign offers 50% off on all sushi or sushi rolls for an order over $18. The menu also includes 12 ramens and tapas to satisfy your craving. Enjoy daily late night happy hour after 10pm
132 St. Marks Pl (at Ave. A) | 212-598-1198 www.sushiloungenyc.com | $12

East Village **Takahachi East Village**
95 Ave. A (at 6th St.) | 212-505-4524 | $25

East Village **Teriyaki Boy**
216 E. 10th St. (bet. 1st & 2nd Ave.) | 212-677-4058 | $7

East Village **Typhoon**
75 St. Marks Pl (bet. 1st & 2nd Ave.) | 212-979-2980 | $15

East Village **Udon West**
11 St. Marks Pl (bet. 2nd & 3rd Ave.) | $20

East Village **Uminoie**

Uminoie is a Japanese comfort food restaurant in East Village with over 50 kinds of sake and shochu. All authentic Japanese homestyle dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan). Now serving shochu desserts
91 E. 3rd St. (bet. 1st & 2nd Ave.) | 646-654-8122 www.downtownumino.com | $20

East Village **Village Yokocho**
8 Stuyvesant St. 2Fl (bet. 9th St. & 3rd Ave.) | 212-358-3041 | $20

East Village **Yakiniku West**
211 E. 9th St. (bet. 2nd & Stuyvesant St.) | 212-979-5208 | $25

East Village **Yokitori Taisho**
55 St. Marks Pl (bet. 2nd & 3rd Ave.) | 212-228-5066 | $20

East Village **Yoshi Sushi**
131 Ave. A (bet. St. Marks Pl. & 9th St.) | 212-420-5906 | $25

Lower Manhattan

Lower Mhn **Bento Nouveau**
173 Broadway (at Courtland St.) | 212-437-0744 | $8

Lower Mhn **Bento Nouveau**
32 Broadway (at Morris St.) | 212-747-0094 | $8

Lower Mhn **Cube 63**
63 Clinton St. (bet. Rivington & Stanton St.) | 212-228-4751 | $21

Lower Mhn **EN Japanese Brasserie**
435 Hudson St. (at Leroy St.) | 212-647-9196 | $40

Lower Mhn **Greenwich Grill**
426 Greenwich St. (bet. Light & Vesty St.) | 212-274-0428 | $50

Lower Mhn **Hiroko's Place**
75 Thompson St. (bet. Broome & Spring St.) | 212-625-1303 | $15

Lower Mhn **Isa Downtown**
56 Pine St. (bet. Pearl & William St.) | 212 785-1600 | $38

Lower Mhn **Kajou**
21 South End Ave. (at W. Thames St.) | 212-786-5888 | $25

Lower Mhn **Matsugen**
241 Church St. (at Leonard St.) | 212-925-0202 | $40

Lower Mhn **MEGU New York**
62 Thomas St. (bet. Church & W. Broadway) | 212-964-7777 | $125

Lower Mhn **Mottsu**
295 Mott St. (bet. Prince & Houston St.) | 212-343-8017 | $25

Lower Mhn **NINJA**
25 Hudson St. (bet. Reade & Duane St.) | 212 274-8500 | $35

Lower Mhn **NOBU**
105 Hudson St. (at Franklin St.) | 212-219-0500 | $100

Lower Mhn **NOBU NEXT DOOR**
105 Hudson St. (bet. Franklin & N. Moore St.) | 212-334-4445 | $75

Lower Mhn **Omen**
113 Thompson St. (bet. Spring & Prince St.) | 212-925-8923 | $30

Lower Mhn **Quickly Shabu Shabu**
237E Grand St. (bet. Chrystie St. and Bowery) | 212-431-0358 | $13

Lower Mhn **Rosanjin**
141 Duane St. (bet. Church St. & W. Broadway) | 212-346-0864 | $80

Lower Mhn **Sechika's on Clinton**
25 Clinton St. (bet. E. Houston & Stanton St.) | 212-253-2300 | $33

Lower Mhn **Souen Soho**
210 9th Ave. (at Fenno St.) | 212-807-7421 | $20

Lower Mhn **Soy**
102 Suffolk St. (bet. Delancy & Rivington St.) | 212-253-1159 | $14

Lower Mhn **Sushi Azabu**
42 Greenwich (bet Laight & Vestry St) 212-274-0428 $50

Lower Mhn **SuTeiShi**
24 Peck Slip (bet Front & Water St) 212-965-2344 $20

Lower Mhn **Takahachi Trtheca**
145 Duane St (Church & W Broadway) 212-571-1830 $35

Lower Mhn **Tokyo Lunch**
10 John St (bet Nassau St & Broadway) 212-406-1394 $10

Lower Mhn **Yushi**
250 Vesey St (World Financial Center 212 945-3096 $12

Lower Mhn **Zutto**
77 Hudson St (bet Jay & Harrison St) 212-233-3207 $20

Brooklyn

Brooklyn **1 or 8**
66 S 2nd St (bet Wythe & Kent Ave.) 718-384-2152 $32

Brooklyn **Blue Ribbon Sushi**
278 5th Ave (bet 1st St & Garfield Pl) 718-840-0401 $55

Brooklyn **Bozu**
296 Grand St (bet Havemeyer & Roebling St) 718-384-7770 $30

Brooklyn **Geido**
331 Flatbush Ave (bet Park & Prospect Pl) 718-638-8886 $20

Brooklyn **Hakata**
201 5th Ave (bet Union St & Berkeley Pl) 718-230-5836 $25

Brooklyn **Hibiao**
333 Henry St (at Pacific St) 718-290-8052 $35

Brooklyn **Iron Chef House**
92 Clark St (bet Monroe Pl & Henry St) 718-858-0517 $15

Brooklyn **Kappa Sake House**
398 5th Ave (bet 7th & 6th Ave) 718-832 2970 $30

Brooklyn **Ki Sushi**
122 Smith St (bet Dean & Pacific St) 718-935-0575 $30

Brooklyn **Miza**
192 Bedford Ave (bet 6th St & 7th St) 718-782-8186 $20

Brooklyn **Naruto Ramen**
276 5th Ave (bet 1st & Garfield St) 718-832 1111 $10

Brooklyn **Osaka**
272 Court St (bet Degraw & Kane St) 718-643-0044 $30

Brooklyn **Oshima Restaurant**
71 7th Ave (bet Berkeley & Lincoln Pl) 718-783-1688 $18

Brooklyn **qoo Robata**
367 Metropolitan Ave (at Havemeyer St) 718-384-3403 $25

Brooklyn **Sakura 6**
537 Manhattan Ave (bet Calyer & Noble St) 718-349-7088 $10

Brooklyn **Sapporo Haru Japanese**
622 Manhattan Ave (Driggs & Nassau Ave) 718-389-8721 $16

Brooklyn **Supercore**
305 Bedford Ave (bet S 2nd & S 1st St) 718-302 1628 $20

Brooklyn **Taro Sushi**
449 Dean St (bet 5th & Flatbush Ave) 718-398-0872 $20

Brooklyn **Teazaa**
7118 18th Ave (at 71st St) 718-621-3238 $30

Brooklyn **Yomato**
168 7th Ave (bet 1st St & Garfield Pl) 718-840-0099 $18

Brooklyn **Zenkichi**

Since 2006 Zenkichi has been offering Tokyo-style seasonal small plates to homesick Japanese as well as New Yorkers who crave authentic Japanese culinary experience beyond sushi Hidden away in the recessed semi-private dining booths diners can savor the 8-course Omakase tasting menu and indulge in premium sake from one of the most elite sake selections in the city Guests must be 14 years or older to be accommodated

77 N 6th St (at Wythe Ave) 718-388-8385 www.zenkichi.com $40

Brooklyn **ZuZu Ramen**
173 4th Ave (at Degraw St) 718-395-3699 $20

Queens

Queens **ARIYOSHI**
41-13 Queens Blvd Sunnyside NY 11104 718-337 3289 $18

Queens **gowasabi**

Serving Japanese cuisine of the highest quality at reasonable prices gowasabi has been beloved by locals and visitors since opening in 2003 Sure to satisfy even the hungriest customers at double the size of normal sushi rolls *The Sumo Special Rolls* available in 20 different varieties, are a perennial favorite Korean dishes such as *Tofu Jigae* and *Stone Pot Bibimbab* are also available Lunch Specials are served seven days a week

34-02 30th Ave Astoria NY 11103 718-204-7354 www.gowasabinstora.com $23

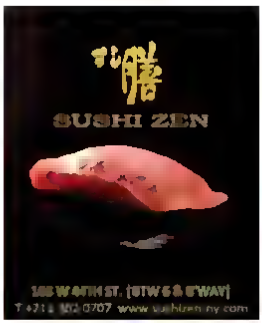
Queens **KATSUNO**
103-01 Metropolitan Ave Forest Hills NY 718-575-4033 $35

Queens **Kyoto Sushi**
153-11 Union Tpk Flushing, NY 11354 718-380-7777 $25

Queens **LINN Wefu Dining**
29-13 Broadway Astoria NY 11106 718-204-0080 $35

Queens **Mamiji Restaurent**
37-04 Ditmars Blvd Astoria NY 11105 718-626-0588 $20

Oms/b Catering
A new idea: Rice balls for parties, business luncheons, and receptions
Oms/b
156 E 45th St.(Lex & 3rd Ave)
TEL 212-922-9788
www.riceball-omsb.com



Queens **Satagaya (Flushing)** $13
37-02 Prince St Flushing, NY 11354
718-321-0290

Queens **Shiro of Japaa Atlas Pk** $20
80-40 Cooper Ave Glendale NY 11385
718-326-4704

Queens **SUSHI ISLAND** $20
87 1e Queens Blvd Elmhurst NY 11373
718-803-3033

Long Island

Long Island **Aknn** $20
2063 Merrick Rd Merrick, NY 11566
516-378-9898

Long Island **Beanhaaa** $30
2105 Northern Blvd Manhasset NY 11030
518-627-3400

Long Island **Bennhnnn** $30
920 Merchant's Concourse Westbury NY
516-222-6081

Long Island **Baabori** $40
14 Elm St Huntington NY 11743
631-673-0400

Long Island **Inntoma Jnpanese Steak** $28
6 5th St Valley Steam NY 11581
516-872-0418

Long Island **Isono** $28
214 Jericho Tpk Floral Park, NY 11001
516-437-4552

Long Island **Kobnn Restaurant** $30
2016 Merrick Rd Merrick NY 11566
516-223-6200

Long Island **Koiso** $26
540 Westbury Ave Carle Place, NY 11514
516-333-3434

Long Island **KunBnra** $30
475 New York Ave Huntington NY 11743
631-673-0080

Long Island **Karofuae** $22
72 Commack Rd Commack NY 11725
631-493-1075

Long Island **Mnnnn Restaurant** $35
1300 Franklin Ave. Garden City NY 11530
516-747-3388

Long Island **Nagashima** $25
12 A 1 Jericho Tpk Jericho NY 11753
516-338-0022

Long Island **Rock-n-Snkn Port WA** $30
80 Main St Port Washington NY 11050
516-883-7253

Long Island **Sapporo** $35
3266 Merrick Rd Wantagh, NY 11793
516-785-3853

Long Island **Snn Rnstaarant** $40
23 Main St Sag Harbor NY 11963
631-725-1774

Long Island **Shiro of Japaa** $20
401 Old Country Rd Carle Place NY 11514
516-997-4770

Long Island **SUSHI ICHI** $25
700 N Country Rd Setauket, NY 11733
631-689-3111

Long Island **TAIKO Restaaraat** $20
15 S. Village Ave Rockville Ctr. NY 11570
516-678-6143

Long Island **Tnkn Sushi** $20
921 Commack Ave. Westbury NY 11590
516-876-0033

Long Island **Take Sashi** $20
1035 Broadway Woodmere NY 11598
516-569-3908

Long Island **Restaurant Yamagachi**

Since 1998 servnig the locals authentic Japanese home cooking and fresh sushi You will appreciate their authentic ity and generous portions Asada from their regular menu daily touch specials and the Chef Special are popular among the local patrons

63 Main St Port Washington NY 11050 $25
516-883-3500

Long Island **Yuki's Pnlette Tnn** $25
151 Merrick Ave Merrick NY 11560
516-867-9738

The Bronx

The Bronx **DHANA** $35
500 City Island Ave Bronx NY 10464
718-885-0700

Westchester

Westchester **Hnjma** $30
267 Halstead Ave Harrison NY 10528
914-777-1543

Westchester **Mamiji** $20
261 Halstead Ave Harrison NY 10528
914-835-1078

Westchester **Nnnasn** $50
522 Mamaroneck Ave White Plains, NY
914-295-5351

Westchester **Nnshi** $20
473 Ashford Ave Ardsley NY 10502
914-693-2500

Westchester **Nodn** $25
200 Hamilton Ave White Plains NY 10601
914-949-0990

Westchester **Sakara** $20
98 Garth Rd Scarsdale, NY 10583
914-723-7767

Westchester **Tanto** $10
939 White Plains Rd Scarsdale NY 10583
914-725-3100

Westchester **Tsaru** $30
259 N. Central Ave Hartsdale NY 10530
914-761-0057

Upstate

Upstate **Krko Hoase** $25
11-21 E Washington Ave Pearl River NY
845-735-8885

Upstate **Snkurabana NY** $20
328 Route 59 Central Nyack, NY 10960
845-727-3938

Connecticut

Connecticut **Akis** $25
361 Greenwich Ave Greenwich, CT 06830
203-869-8100

Connecticut **Fuji Gardea Steak House** $30
215 Liberty St Newington, CT 06379
860-529-1166

Connecticut **Kazu** $25
84 N Main St Norwalk CT 06854
203-866-7482

New Jersey

New Jersey **Ajiher Pnacetoa** $20
11 Chambers St Princetone NJ 08542
609-252 1158

New Jersey **Akni Sashi Louaga** $18
11 N Dean St Englewood NJ 07631
201-541-0066

New Jersey **Aoyama** $35
1392 Washington Valley Rd Martinsville NJ
732-271-2556

New Jersey **Asnhi Japanesa** $17
1475 Aorgen Blvd Fort Lee, NJ 07024
201-944-5113

New Jersey **Dannatsa** $20
860 Mountain Ave Mountainside NJ 07092
908-233-7788

New Jersey **Higo Battan** $10
2024 Center Ave #J & K Fort Lee NJ 07024
201-461-5465

New Jersey **Ichi Umi Restaurant** $25
352 Menlo Park Dr Edison NJ 08837
732-906-2370

New Jersey **ICHIBAN** $20
778 Bloomfield Ave W Caldwell NJ 07006
973-808-7178

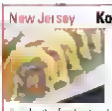
New Jersey **Ichiban** $30
414 Hackensack Ave Hackensack, NJ 07601
201-489-0301

New Jersey **Itahan Tamato (Mitsuwa)** $7
595 River Rd. Edgewater NJ 07020
201 941 9113

New Jersey **KIKU** $45
365 Rt. 17 S Paramus, NJ 07652
201 265-7200

New Jersey **Komegash** $25
103 Montgomery St. Jersey City NJ 07302
201-433-4567

New Jersey **Komegashi toa**



Located in waterfront Jersey City Komegashi has the most gorgeous view overlooking Manhattan skyline offers exciting sush selections Try the r Chinuh royale the Fi rshust ouk by the uhef with select pos from Japan and domest c Only 5 min PATH from NYC!

30 Town Sq Pl Jersey City NJ 07310 $30
201-533-6844 www.komegash com

New Jersey **Masa Sushi & Grill** $30
91 W. Allendale Ave Allendale, NJ 07401
201-934-9616

New Jersey **Matsushima** $25
595 River Rd. Edgewater NJ 07020
201-945-5450

New Jersey **Monstar Sushi** $25
395 Springfield Ave Summit, NJ 07901
908-598-1100

New Jersey **Princeton Tomo Sushi**

Visit his cozy kitchen and taste some of the most delicate Japanese cuisine around From truly authentic to delectably creative everything is prepared with a smile and passion for fine food Its casual setting and affordable prices make TOMO a rare find

236 Nassau St Princeton NJ 08540 $20
609-924-8472 www princetontomosushi com

New Jersey **Sakara-baaa** $25
43 Franklin Ave Ridgewood NJ 07450
201-447-4525

New Jersey **Santohka (Mitsuwa)** $10
595 River Rd Edgewater NJ 07020
201-941-1004

New Jersey **Saaaki Saado (Mitsawa)** $4
595 River Rd Edgewater NJ 07020
201-641-9113

New Jersey **Sagi** $22
2117 Rt 4 E Fort Lee NJ 07024
201-461-4038

New Jersey **Taya Restaarant** $25
498 Anderson Ave Cliffside Park, NJ 07010
201-917 5532

New Jersey **Umeya** $25
155 Piermont Rd Cresskill, NJ 07626
201-816-0511

New Jersey **Yakitori 39** $25
252-254 Degraw Ave Teaneck, NJ 07666
201-692-0700

CAFE

Upper West **Beard Papa's Upper W** Cream Puffs
2167 Broadway (at 76th St) 212-799-3770

Upper East **Choux Factory** Cream Puffs
1995 1st Ave (bet 107th & 108th St) 212-289-2023

Midtown West **Cafe Zaiya Midtowa W** Bakery
1073 6th Ave (at 41st St) 212-764-5785

Midtown West **Mimmoto Kitchnan** Confec tionery
608 5th Ave (bet 48th & 49th St) 212-489-3747

Midtown East **Cafe Zaiya Midtowa E.** Bakery
18 E. 41 St (bet Madison & 5th Ave) 212-779-0900

Midtown East **Choux Factory** Cream Puffs
955 1st Ave (bet 48th & 49th St) 212-223-0730

East Village **Cafe Zaiya East Village** Bakery
69 Cooper Sq (bet 7th St & St Marks Pl) 212-253-3700

East Village **Chiknlicious** Dessert Bar
203 E 10th St (bet 1st & 2nd Ave) 212-475-0929

East Village **PANYA** Bakery
10 Stuyvesant St (bet 9th St. & 3rd Ave) 212-777 1330

Lower Mnn **Rhnon Cafe** Cafe
189 Spring St (bet Thompson & Sullivan St) 212 966-7040

New Jersey **Gateaax Bakery** Bakery
494 Kinderkamack Rd Riveredge NJ 07661
201-834-1131

New Jersey **Mimmoto Kitchnan** Confec tionery
595 River Rd Edgewater NJ 07020
201-313-9335

New Jersey **Parisieaaa** Bakery
250 Main St Fort Lee NJ 07024
201 592-8878

KARAOKE

Upper East **Box Saack Riki** $10/h $30 min
141 E 45th St 2 Fl (bet 3rd & Lexington Ave) 212 986-5612

Upper East **Iggy s** $1 /song
1452 2nd Ave (bet 75th & 76th St) 212-927 3043

Midtown West **Japas 55**
253 W 55th St. (bet. Broadway & 8th Ave.) 212/765-1210 — $8/h /person

Midtown East **Japas 27**
36 E 3rd Ave. (bet. 26th & 27th St.) 212-779-2329 — $8/h /person

Midtown East **Japas 38**
9 E 30th St. (bet. Madison & 5th Ave.) 212-679-4940 — $8/h /person

Midtown East **Karaoke Duet 48**
304 E 48th St. (bet. 1st & 2nd Ave.) 212 753-0030 — $4/h /person

Midtown East **Karaoke Top Tunes**
303@805 E. 53rd St. (bet. 1st & 2nd Ave.) 212-759-3818 — $6/hr / person

Korea Town **Choras Karaoke**
25 W. 32nd St. 3Fl (bet. 5th Ave. & Broadway) 212-967 2244 — $2/song $40/room

Korea Town **Gagopa Karaoke**
28 W. 32nd St. (bet. 5th Ave. & Broadway) 212-967-5353 — $7/h /person

Korea Town **Grammy Karaoke**
23 W. 32nd St. (bet. 5th Ave. & Broadway) 212-629-7171 — $30 /room

Korea Town **iBop Karaoke**
25 W. 35th St. 3 Fl (bet. 5th & 6th Ave.) 646-752-4895 — $6/h

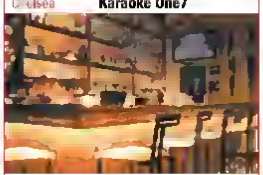
Korea Town **Karaoke Duet 35**
53 W. 35th St. 2 Fl (bet. 5th & 6th Ave.) 646-473-0826 — $4/h /person

Korea Town **MK**
11 W. 32nd St. 5 FL (bet. 5th Ave. & B'way) 212-564-3436 — $40/h /room

Korea Town **Radio Star Karaoke**
3 W. 35th St. (bet. 5th & 6th Ave.) 212-564-2520 — $40 /room

Korea Town **Toto Music Studio**
36 W. 32nd St. #5 (bet. 5th Ave. & Broadway) 212-594-9644 — $30 /room

Chelsea **Karaoke One7**



They offer the city's largest song select on in 13 different languages and new songs are added monthly. Sing at the bar for $2 per song or sing in a private room for $8/h per person. A variety of drinks available from the bar. Drinks and room charges are half price during Happy Hour (2pm-7pm). Large party rooms available. Call for reservat on. Open 7 days from 2pm to 4am (except Mon from 5pm) *May close early on weekdays w/o notice.

29 W 17th St. (bet. 5th & 6th Ave.) 212-675-3527 www.karaoke17.com — $2/song

West Village **Apple Restaurant**
17 Waverly Pl. (bet. Greene & Mercer St.) 212-473-8688 — $10/cover /room

West Village **Karaoke Cave**
9 E. 13th St. (bet. University Pl. & 5th Ave.) 646-250-5470 — min $45 /room

East Village **Planet Rose**
215 Ave. A (bet. 13th & 14th St.) 212-353-0500 — $2/song

East Village **Second on Second**
27 2nd Ave. (bet. 1st & 2nd St.) 212-473-2922 — $30/h /room

East Village **Sing Sing (Ave. A)**

SING-SING KARAOKE AVENUE A

Among the newest and trendiest restaurants on Avenue A, Sing Sing offers a bar lounge and 15 private rooms for karaoke. It's a perfect place for a get-together with friends after dinner. Large party rooms are available for up to 30 people. OPEN 7 DAYS

81 Ave. A (bet. 4th & 5th St.) 212-674-0700 www.karaokesingsing.com — $7/h per person

East Village **Sing Sing (St. Marks)**

SING-SING KARAOKE ST. MARKS

Conveniently located on St. Marks Street in the heart of the East Village. Sing Sing is a Karaoke lounge with 16 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS 1:00PM-4:00AM. Party@karaokesings ng.com

8 St. Marks Pl. 2Fl (bet. 2nd & 3rd Ave.) 212-387-7800 www.karaokes ngsing.com — $7/h per person

East Village **U2 Karaoke Lounge**
9 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-228-6250 — $8/h

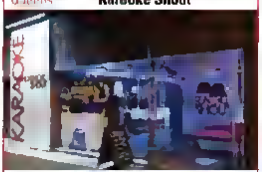
Lower Mhn **Asia Roma**
40 Mulberry St. (bet. Worth & Bayard St.) 212/385 1133 — No charge

Lower Mhn **Buy Karaoke Bar**
8 Thompson St. 2 Fl (bet. 6th Ave. & Canal St.) 212/334-5490 — $30/h /box

Lower Mhn **Mott Karaoke Lounge**
43 Mott St. (bet. Worth & Bayard St.) 212 693-0004 — min $30 /room

Brooklyn **100 Fun**
932 60th St. (8th Ave. & Fort Hamilton Pkwy.) 718-436-8883 — $40/h /room

Queens **Karaoke Shout**



120,000 songs in 15 different languages available. 20,000 English songs and songs in Hindi and Thai that are rarely available the U.S. Your party will be much more exciting in the high-tech karaoke rooms! 11 private rooms are equipped with LED lights that change colors with each song. Enter songs using a wireless touch system on the in-set screens and ipods. Chopsticks NY readers receive 10% discount with this ad. Open 7 days!

32-46 Steinway St. Astoria, NY 11103 718-569-0080 www.karaokeshout.com — $6/h person

Formot Ad
from $80 per month
Pleose contoct us
for detail.

CHOPSTICKS NY®
TEL. 212-431-997D (Ex.130)

Please Visit Our Website!
Updated Daily!!
www.chopsticksny.com
CHOPSTICKS NY®

OR8
Asylum of Food
Mon closed
Tue Thu & Sun 6pm 12am
Fri & Sat 6pm 3am
46 SOUTH 2ND ST BROOKLYN NY 11211 718 384 2152 WWW.ONEOREIGHTBK.COM

cho cho san
Japanese Restaurant
15 W 8th St. (bet. 5th & 6th Aves.)
212 473 3333
www.chochosanrestaurant.com
$10 ALL YOU CAN DRINK HOT SAKE
BOTTLE OF WINE 1/2 PRICE

Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch | M Tu W Th F Sa Su Day Close | Delivery | Family Dining | Romantic Dining | Local Favorite | Vegetarian Friendly | Business Dinner

Coupon available at www.chopsticksny.com

CHINESE

Centonn 82 — Upper West
467 Columbus Ave (bet. 82nd & 83rd St.) 212-595-4300 — $18 L

Ivy's Cafe — Upper West
154 W 72nd St (Columbus & Amsterdam Ave.) 212-787-3333 — $23 L

Ollie's — Upper West
1991 Broadway (bet. 67th & 68th St.) 212-595-8181 — $15 L

Ollie's — Upper West
2957 Broadway (at 116th St.) 212-932-8300 — $15 L

Shun Lee West — Upper West
43 W 65th St. (Central Park W. & Columbus) 212-595-8955 — $52 L

Cafe Evergreen — Upper East
1298 1st Ave. (bet. 68th & 70th St.) 212-744-3266 — $30 L

Chef Ho's — Upper East
1720 2nd Ave (bet. 89th & 90th St.) 212-348-9444 — $25 L

Chinatown East — Upper East
1550 3rd Ave. (bet. 82nd & 83rd St.) 212-517-2088 — $18 L

Lili's Noodle & Grill — Upper East
1500 3rd Ave. (bet. 84th & 85th St.) 212-639-1313 — $22 L

Oar Place Cuisines — Upper East
1444 3rd Ave. (bet. 81st & 82nd St.) 212-288-4888 — $25 L

Philippe — Upper East
33 E. 60th St. (bet. Park & Madison Ave.) 212-644-6805 — $60 L

Phoenix Garden — Upper East
242 E. 40th St. (bet. 2nd & Tunnel Exit St.) 212-883-0880 — $20 L

Pig Heaven — Upper East
1540 2nd Ave (bet. 80th & 81st St.) 212-744-4333 — $15 L

Shanghai Pavilion — Upper East
1378 3rd Ave. (bet. 78th & 79th St.) 212-585-3388 — $37 L

Szechaan Chalet — Upper East
1395 2nd Ave. (at 73rd St.) 212-737-1838 — $15 L

China Grill — Midtown West
60 W. 53rd St. (bet. 5th & 6th Ave.) 212-333-7788 — $66 L

Joe's Shanghai — Midtown West
24 W. 56th St. (bet. 5th & 6th Ave.) 212-333-3868 — $20 L

Dlhe's — Midtown West
411 W. 42nd St. (at 9th Ave.) 212-521-5988 — $15 L

Ruby Foo's Times Sq — Midtown West
1626 Broadway (bet. 49th & 50th St.) 212-468-9100 — $30 L

Tang's Pavilion — Midtown West
65 W. 55th St. (bet. 5th & 6th Ave.) 212-956-6988 — $20 L

Wu Liang Ye — Midtown West
36 W. 48th St. (bet. 5th & 6th Ave.) 212-398-2308 — $25 L

Chiam Chinese Cuisine — Midtown East
160 E. 46th St. (bet. 3rd & Lexington Ave.) 212-371-2323 — $40 L

Chin Chin — Midtown East
216 E. 45th St. (bet. 2nd & 3rd Ave.) 212-808-4555 — $35 L

Dynasty Sang — Midtown East
511 Lexington Ave. 2 Fl. (at 48th St.) 212-355-1200 — $35 L

Evergreen — Midtown East
10 E. 38th St. (bet. Madison & 5th Ave.) 212-449-1196 — $23 L

Grand Sichaan — Midtown East
1043 2nd Ave. (bet. 55th & 56th St.) 212-355-5105 — $20 L

Lychee House — Midtown East
141 E. 55th St. (bet. 3rd & Lexington Ave.) 212-753-3900 — $25 L

Mee Noodle Shop — Midtown East
922 2nd Ave. (at 49th St.) 212-888-0027 — $15 L

MR K's — Midtown East
570 Lexington Ave. (at 51st St.) 212-583-1668 — $50 L

Peking Duck House — Midtown East

BEST PEKING DUCK IN NYC. The in house specialty and a crowd favorite. The duck is roasted in an oven until the meat is tender and the skin is crispy.
236 E. 53rd St. (bet. 2nd & 3rd Ave.) 212-759-9260 www.pekingduckhousenyc.com — $33 L

Shun Lee Palace — Midtown East
155 E. 55th St. (bet. 3rd & Lexington Ave.) 212-371-8844 — $35 L

Tse Yang Restaurant — Midtown East
34 E. 51st St. (at Park Ave.) 212-688-5447 — $40 L

Grand Sichaan — Chelsea
229 Lexington Ave. (at 33rd & 34th St.) 212-679-9770 — $25 L

Grand Sichaan — Chelsea
229 9th Ave. (at 24th St.) 212-620-5200 — $20 L

Rickshaw Dumpling — Chelsea
61 W. 23rd St. (bet. 5th & 6th Ave.) 212-924-8220 — $20 L

Chinatown Brasserie — West Village
380 Lafayette St. (at Great Jones St.) 212-533-7000 — $30 L

Empire Szechuan — West Village
173 7th Ave. S. (at Perry St.) 212-243-4044 — $15 L

Shanghai Spasso — West Village
11 E. 13th St. (bet. University Pl. & 5th Ave.) 646-486-7313 — $20 L

Dumpling Man — East Village
100 St. Marks Pl. (bet. 1st Ave. & Ave. A.) 212-505-2121 — $11 L

ABC Chinese Restaurant — Lower Manhattan
34 Mott St. (bet. Bowery & Mott St.) 212-346-9390 — $25 L

Amazing 66 — Lower Manhattan
66 Mott St. (bet. Bayard & Canal St.) 212-334-0066 — $25 L

Au Mandarin — Lower Manhattan
200-250 Vesey St. (at West St.) 212-945-0313 — $20 L

Big Wong — Lower Manhattan
67 Mott St. (bet. Bayard & Canal St.) 212-964-0540 — $13 L

China Chalet — Lower Manhattan
47 Broadway (bet. Morris & Rector St.) 212-943-4360 — $25 L

Congee Village — Lower Manhattan
100 Allen St. (bet. Broome & Delancy St.) 212-941-1818 — $16 L

Dim Sum Go Go — Lower Manhattan
5 E. Broadway (bet. Catharine St. & Bowery) 212-732-0797 — $15 L

Excellent Dumpling — Lower Manhattan
111 Lafayette St. (bet. Walker & Canal St.) 212-219-0212 — $15 L

Golden Unicorn — Lower Manhattan
18 E. Broadway (bet. Market & Catherine St.) 212-941-0911 — $15 L

Jing Fong — Lower Manhattan
20 Elizabeth St. (bet. Bayard & Canal St.) 212-964-5256 — $20 L

Joe's Ginger — Lower Manhattan
25 Pell St. (at Doyers St.) 212-285-0333 — $15 L

Joe's Shanghai — Lower Manhattan
9 Pell St. (bet. Bowery & Mott St.) 212-233-8888 — $15 L

Lin's Dumpling House — Lower Manhattan
29 Bowery (at Bayard St.) 212-343-0923 — $10 L

Mandarin Court — Lower Manhattan
61 Mott St. (bet. Bayard & Canal St.) 212-608-3838 — $15 L

New Bo-Ky — Lower Manhattan
80 Bayard St. (bet. Mott & Mulberry St.) 212-406-2292 — $10 L

Nice Green Bo — Lower Manhattan
69 Bayard St. (bet. Elizabeth & Mott St.) 212-625-2359 — $15 L

Oriental Garden — Lower Manhattan
14 Elizabeth St. (bet. Bayard & Canal St.) 212-619-0085 — $30 L

Shanghai Cuisine — Lower Manhattan
63 Bayard St. (at Mulberry St.) 212-732-6389 — $25 L

Faan — Brooklyn
200 Smith St. (bet. Butler & Baltic St.) 718-694-2277 — $15 L

East Manor — Queens
40-46 Kissena Blvd. Flushing, NY 11355 718-888-6388 — $15 L

KOREAN

Bann — Midtown West
350 W. 50th St. (bet. 8th & 9th Ave.) 212-582-4448 — $30 L

Chom Chom — Midtown East
40 W. 56th St. (bet. 5th & 6th Ave.) 212 213-2299 — $40 L

Korea Palace — Midtown East
127 E. 54th St. (bet. Park & Lexington Ave.) 212-832-2350 — $30 L

Cho Dang Gol — Korea Town
55 W. 35th St. (bet. 5th & 6th Ave.) 212-695-8222 — $30 L

Don's Bogam — Korea Town
17 E. 32nd St. (bet. Madison & 5th Ave.) 212-683-2200 — $30 L

Franchia — Korea Town
12 Park Ave. (bet. 34th & 35th St.) 212 213-1001 — $25 L

Gam Mee Ok — Korea Town
43 W. 32nd St. (bet. 5th Ave. & Broadway) 212-695-4113 — $25 L

HAN BAT — Korea Town
53 W. 35th St. (bet. 5th & 6th Ave.) 212-629-5588 — $15 L

HANGAWI — Korea Town
12 E. 32nd St. (bet. 22th & Madison Ave.) 212 213-0077 — $40 L

Hyo Dong Gak — Korea Town
51 W. 35th St. (bet. Park & Madison Ave.) 212-725-7167 — $15 L

Kang Sah — Korea Town
1250 Broadway (at 32nd St.) 212-564-6845 — $26 L

Komtang House — Korea Town
32 W. 32nd St. (bet. 5th Ave. & Broadway) 212-947-9492 — $15 L

Kum Gang San — Korea Town
49 W. 32nd St. (at Broadway) 212-967-0909 — $20 L

Kunjip Restaurant — Korea Town
5 W. 32nd St. (bet. 5th Ave. & Broadway) 212-216-9497 — $15 L

Madangsui — Korea Town
35 W. 35th St. (bet. 5th & 6th St.) 212-564-9333 — $30 L

Seoal Garden — Korea Town
34 W. 32nd St. (bet. 5th Ave. & Broadway) 212-736-9002 — $15 L

Shilla — Korea Town
37 W. 32nd St. (bet. 5th Ave. & Broadway) 212 967-4880 — $25 L

Woo Chon — Korea Town
8-10 W. 36th St. (bet. 5th & 6th Ave.) 212-695-0676 — $20 L

Do Hwa — West Village
55 Commerce St. (at Bedford St.) 212-414-1224 — $25 L

Bibim-Bar — East Village
141 1st Ave. (bet. St. Marks Pl. & 9th St.) 212 529-2745 — $15 L

Bon Joa — East Village
107 1st Ave. (bet. 6th & 7th St.) 212-505-7374 — $20 L

Dok Sam's — East Village
113 1st Ave. (bet. 7th St. & St. Marks Pl.) 212-477-9506 — $20 L

Jup She — Lower Manhattan
171 Grand St. (at Baxter St.) 212-343-0090 — $20 L

Kou — Lower Manhattan
253 Church St. (bet. Leonard & Franklin St.) 212-334-0900 — $20 L

Lower Mhn **Woo Lae Oak**
14 Mercer St [bet Prince & Houston St.] $50
212-925-8200

Bro H/ **Ooknii**
199 Grand St [bet Driggs & Bedford Ave.] $20
718-782-1424

We Lester **Kelbi House**
291 Central Ave White Plains NY 10607 $25
914-328-0251

New Y y **Pinehill**
123 Paramus Rd Paramus NJ 07652 $20
201-843-0170

THAI

Upper West **Land**
450 Amsterdam Ave [bet 81st & 82nd St.] $25
212-501-8121

Upper We t **Long Grain**
2534 Broadway [at 95th St.] $22
212-665-0884

U East **Eat Thai**
1429 3rd Ave [bet 80th & 81st St.] $15
212-972-1454

pper East **Jasmine**
1619 2nd Ave [at 84th St.] $25
212-517-8854

U East **Sa-Way**
1475 1st Ave [at 77th St.] $20
212-744-7374

Upper East **Sala Thai**
1716 2nd Ave [at 89th St.] $25
212-410-5657

Upper East **Spice**
1411 2nd Ave [bet 73rd & 74th St.] $20
212-585-5348

Upper East **Vieng Ping**
1383A 2nd Ave [bet. 72nd & 73rd St.] $22
212-249-6484

M W t **Acelock Thai**
530 9th Ave [bet. 39th & 40th St.] $11
212-564-7083

M t West **Aora Thai**
462 9th Ave [bet. 35th & 36th St.] $11
212-971-8530

Midtown We **Bangkok House**
360 W 46th St. [bet 8th & 9th Ave.] $16
212-541-5943

Midtown West **Blue Chili**
251 W 51st St [bet. Broadway & 9th Ave.] $20
212-489-5237

Midtown West **Breeze**
811 9th Ave [bet. 45th & 46th St.] $25
212-262-7777

M W **Choi Home Kitchen**
930 9th Ave [at 56th St.] $30
212-707-8778

M West **Chonpen Thai**
761 9th Ave [at 51st St.] $20
212-586-6406

M t West **Hong 2 Thai Bistro**
752 10th Ave [bet 51st & 52nd St.] $15
212-765-7100

Midtown West **Pom Reel Thai**
402 W 47th St. [bet. 8th & 10th Ave.] $20
212-315-4441

Midtown We **Pongsri Thai**
244 W 48th St [bet Broadway & 8th Ave.] $20
212-582-3382

Midtown West **02 Thai**
786 9th Ave [bet. 52nd & 53rd St.] $11
212-262-2236

M w West **Room Service Midtown**
696 9th Ave [bet. 47th & 48th St.] $25
212-582-0898

M t n West **Thai Chef-Yo**
233 9th Ave. [bet. 24th & 25th St.] $11
212-463-2170

M West **Thai Select**
472 9th Ave [bet 38th & 37th St.] $12
212-695-9920

M n West **Topaz Thai**
127 W 56th St [bet. 6th & 7th Ave.] $15
212-957-1020

Midtown West **Yum Yum 3**
656 9th Ave [at 46th St.] $15
212-956-0636

M t West **Yum Yem Bangkok**
850 9th Ave [bet. 55th & 56th St.] $15
212-262-7244

M West **Yum Yem Too**
660 9th Ave. [at 46th St.] $20
212-247-2228

M East **Talent Thai Kitchen**
210 E 34th St [bet 2nd & 3rd Ave.] $14
212-725-8488

Ch Jeya Thai
396 3rd Ave [bet. 28th & 29th St.] $25
212-889-1330

Chelsea **Lemongrass Grill**
136 E 34th St [bet 3rd & Lexington Ave.] $20
212-213-3317

Chelsea **Nooch**
143 6th Ave [at 17th St.] $20
212-691-9500

Chelsea **Pad Thai**
114 9th Ave [bet. 15th & 16th St.] $20
212-691-6226

Ch **Pongsri Chelsea**
185 W 23rd St [bet. 6th & 7th Ave.] $20
212-645-8808

Chelsea **Regional Thai**
208 7th Ave [bet 21st & 22nd St.] $15
212-807-9872

Chelsea **Room Service**
186 8th Ave [bet. 18th & 19th St.] $25
212-691-0209

Chelsea **Royal Siam**
240 9th Ave [bet. 22nd & 23rd St.] $15
212-741-1732

Ch **Siam Thai**
150 6th Ave [bet. 17th & 18th St.] $25
212-675-0010

Ch Spice
155 9th Ave [at 20th St.] $20
212-989-1116

Gr y **Toon Thai Cuisine**
17 E. 31st St. [bet. Madison & 5th Ave.] $20
212-213-3773

Gr y **Toon Thai Cafe**
435 Park Ave S [bet 29th & 30th St.] $25
212-644-8959

West Village **Gelange**
149 W. 4th St (MacDougal St. & 6th Ave.] $15
212 228-4267

West Village **Highline**
835 Washington St [at Little W 12th St.] $36
212-243-3339

"KORE WA NAN DESU KA"

【meaning】What is this?

【usage】The phrase is especially convenient while shopping and dining at a restaurant. You just point out the item you like to buy or eat and say "kore wa nan desu ka."

Pongsri
SINCE 1979

THE BEST AUTHENTIC THAI RESTAURANT

OPEN 7 DAYS 11:30am-11:30pm

Recommended by:
THEATRE WEEK
NEW YORK TIMES ★★
ZAGAT

Three Convenient Locations

Chinatown
106 Bayard St (corner of Baxter St.)
212-349-3132

Chelsea
165 W 23rd St (bet 6th & 7th Ave.)
212-645-8808

Theater District
244 W 48th St
(bet 8th Ave & Broadway)
212-582-3382

reserve
Thai-Inspired wine bar
THE FIRST and Only Thai-Inspired Wine Bar in NYC
Share the tapas & wine experience!
Present this ad to receive a glass of complimentary wine
(with min. purchase of $12)
or
20% off of the entire bill
Exp. January 31st, 2011
407 3rd ave. bet. 28-29 st. nyc 10016 ph: 212 679-7772 / 7773 fax: 212 679-7776
reservewineNYC@gmail.com

West Village **Lima Thai Bistro**
25 7th Ave. S (bet. Bedford & Morton St.) $20
212 727-2675

West Village **Prem-on Thai**
136 W. Houston St. (MacDougal & Sullivan St.) $25
212-353-2338

West Village **Rhaag Tiam**
31 E. 21st St (bet. 5th Ave. & Broadway) $20
212-420-7500

Midtown East **SEA**
935 Washington St (at W. 12th St.) $15
212 243-3338

West Village **Tua Thai Food**

Located in the heart of West Village, they offer home cooking style Thai food in a cozy and stylish atmosphere. There are 65 items on the menu to choose from, and each dish is prepared in their own open kitchen. You'll discover the true flavor of Thai at Tua Thai Food!

3 Greenwich Ave. (6th Ave. & Christopher St.) $20
212 929-0868 www.tuathaifood.com

East Village **Elephant**
58 E. 1st St. (bet. 1st & 2nd Ave.) $25
212-505-7739

East Village **Holy Basil**
145 2nd Ave. (bet. 9th & 10th St.) $15
212-460-5557

East Village **Kati**
347 E. 14th St. (bet. 1st & 2nd Ave.) $13
212-533-2045

East Village **Klong**
7 St. Marks Pl. (bet. 2nd & 3rd Ave.) $16
212-505-9955

East Village **Spica**
334 E. 13th St. (bet. Broadway & University Pl.) $20
212-982-3756

East Village **Spica**
104 2nd Ave. (at 6th St.) $20
212-533-6900

East Village **Tai Thai**
78 E. 1st St. (bet. 1st Ave. & Ave. A) $12
212 777-2552

Lower Manhattan **Eat-Pisode Thailand**
123 Ludlow St. (bet. Delancey & Livingston St.) $14
212-477-7624

Lower Manhattan **Kitchai**
60 Thompson St. (bet. Broome & Spring St.) $42
212-219-2000

Lower Manhattan **Kuna Inn**
113 Ludlow St. 2fl (Delancey & Rivington St.) $25
212-353-8868

Lower Manhattan **Paap**
177 Prince St. (bet. Thompson & Sullivan St.) $20
212 254-7337

Lower Manhattan **Poagsri Chinatown**
106 Bayard St. (at Baxter St.) $20
212-349-3132

Lower Manhattan **Sticky Rice**
85 Orchard St. (bet. Grand & Broome St.) $12
212-274-0208

Brooklyn **Lily Thai**
515 Grand St. (bet. Leonard & Lorimer St.) $10
718-218-7522

Brooklyn **Long Tan**
190 5th Ave. (bet. Union & Sackett St.) $18
718-622-8444

Brooklyn **Pagadn Thailnnd**
333 Graham Ave. (Devoe & Metropolitan Ave.) $30
718-388-8448

Brooklyn **SEA**
114 N. 6th St. (at Berry St.) $20
718-384-8850

Brooklyn **Tai Thai**
206 Bedford Ave. (bet. N. 5th & N. 6th St.) $30
718-599-5656

Brooklyn **Tuk Tuk**
204 Smith St. (bet. Butler & Baltic St.) $12
718-222-5558

Queens **Erawaa**
213-41 39th Ave. (Bayside, NY 11361) $30
718-229-1620

Queens **Q Thai Bistro**
108-25 Ascan Ave. Forest Hills, NY 11375 $40
718-261-5595

VIETNAMESE

Upper West **Bnr Bno**
100 W. 72nd St. (at Columbus Ave.) $25
212-501-0778

Upper West **Saigon Grill**
620 Amsterdam Ave. (at 90th St.) $25
212-875-9072

Upper East **Asia Grill**
1238 2nd Ave. (at 65th St.) $25
212-753-9818

Upper East **Vermicelli**
1432 2nd Ave. (bet. 77th & 78th St.) $20
212-288-8868

Midtown East **Bai**
246 E. 44th St. (bet. 2nd & 3rd Ave.) $30
212-681-6541

Midtown East **Le Colonial**
149 E. 57th St. (bet. 3rd & Lexington Ave.) $30
212 752-0808

Koreatown **PHO32**
2 W. 32nd St. (bet. 5th Ave. & Broadway) $20
212-695-0066

Chelsea **Baa Noodles**
381 2nd Ave. (bet. 22nd & 23rd St.) $22
212-725-7770

Chelsea **Jasmine**
95 7th Ave. (bet. 15th & 16th St.) $37
212 325-1778

Chelsea **Lemnm**
383 3rd Ave. (at. 29th St.) $15
212-686-5168

Chelsea **Omai**
156 9th Ave. (bet. 19th & 20th St.) $30
212-633-0550

West Village **Saigaa Grill Unioa Sq.**
91 University Pl. (bet. 11th & 12th St.) $25
212-982-8681

East Village **Indochaa**
430 Lafayette St. (bet. 4th St. & Astor Pl.) $40
212 505-5111

East Village **Laaaam**
121 University Pl. (at 13th St.) $20
212-420-1179

East Village **Nicky's Viet**
150 E. 2nd St. (at Ave. A) $9
212 388-1088

Lower Manhattan **Mai Housa**
186 Franklin St. (bet. Greenwich & Hudson St.) $35
212-431-0506

Lower Manhattan **Nam**
110 Reade St. (Church St. & W. Broadway) $20
212 267-1777

Lower Manhattan **Nha Trang**
87 Baxter St. (bet. Bayard & Canal St.) $15
212-233-5946

Lower Manhattan **Pho Tu Do**
102 Bowery St. (bet. Hester & Grand St.) $20
212 966-2666

Lower Manhattan **Vint Cafe**
345 Greenwich St. (bet. Jay and Harrison St.) $25
212-431-5868

Chinatown **Nicky's Vint**
311 Altantic Ave. (bet. Hoyt & Smith St.) $9
718-855-8638

OTHER

Upper West **Asia Kan**
710 Amsterdam Ave. (bet. 94th & 95th St.) $25
212 280-0879

Upper West **Asinta**
60 Columbus Cir. 35 Fl. (at 60th St.) $83
212-805-8800

Upper East **Amber**
1406 3rd Ave. (at 80th St.) $25
212 249-5020

Upper East **Goba**
1426 3rd Ave. (at 81st St.) $31
212-288-5088

Midtown West **Rua 57**
60 W. 57th St. (at 6th Ave.) $45
212-307-5656

Midtown West **VYNL**
754 9th Ave. (bet. 50th & 51th St.) $25
212-374-2003

Midtown West **Zen Palate**
663 9th Ave. (at 46th St.) $25
212-582-1668

Midtown East **Aja Asian Bistro**
105th 1st Ave. (at 58th St.) $25
212-888-8008

Midtown East **Asia Oa Cuba**
237 Madison Ave. (bet. 37th & 38th St.) $56
212-726-7755

Midtown East **Fushn Asinn Cuisinn**
1065 1st Ave. (at 58th St.) $35
212-752-8883

Midtown East **Hiroshi Japanese Fusion**
515 3rd Ave. (bet. 38th & 39th St.) $18
212-661-9288

Chelsea **Planet Thailand 212**
30 W. 24th St. (bet. 5th & 6th Ave.) $25
212-727-7028

West Village **Cafe Asaaa**
117 W. 10th St. (bet. 6th & Greenwich Ave.) $20
212-633-0348

West Village **Chow Bar**
230 W. 4th St. (at 10th St.) $25
212-633-2212

West Village **Goba**
401 6th Ave. (bet. 8th St. & Waverly Pl.) $20
212-255-3242

East Village **Chinn 1 Antqua Loungn**
60 Avenue C (bet. 3rd & 4th St.) $25
212 375-0665

East Village **Friend House**
10 3rd Ave. (at 13th St.) $30
212-388-4638

East Village **Kion Restaurant**
509 E. 6th St. (bet. Ave. A & B) $25
212-529-5200

East Village **Lucky Chang's**
24 1st Ave. (bet. 1st & 2nd St.) $30
212-473-0518

East Village **MA*YA**
234 E. 4th St. (bet. Ave. A & B) $30
646 319-1997

East Village **O G**
507 E. 6th St. (bet. Ave. A & B) $30
212-477-4648

Lower Manhattan **Kampuchaa Noodle Bar**
76 Bowngton St. (at Allen St.) $25
212-529-3901

Lower Manhattan **Rica**
292 Elizabeth St. (Houston & Bleecker St.) $15
212-226-5775

Brooklyn **Chai Home Kitchen**
124 N. 6th St. (at Berry St.) $18
718-599-5869

Brooklyn **Rice**
161 DeKalb Ave. (at Cumberland St.) $20
718-858-2700

Brooklyn **Rica**
81 Washington St. (bet. York & Front St.) $20
718-222-9810

Long Island **TOKU**
2014C Northern Blvd. Manhasset, NY 11030 $50
516-627-8658

Newark **AOZORA Restaurnnt**
407 Bloomfield Ave. Montclair NJ 07042 $30
973 233-9400

New Jersey **Su Restaurant**
725 River Rd. Edgewater NJ 07020 $16
201-840-7878

LIFESTYLE

MONO-LOGUE
TOFU PRODUCTS FROM HOUSE FOODS AMERICA

BEAUTY INTERVIEW
NAOKI DOZONO (YUI SALON)

FOCUS
SASHIKO

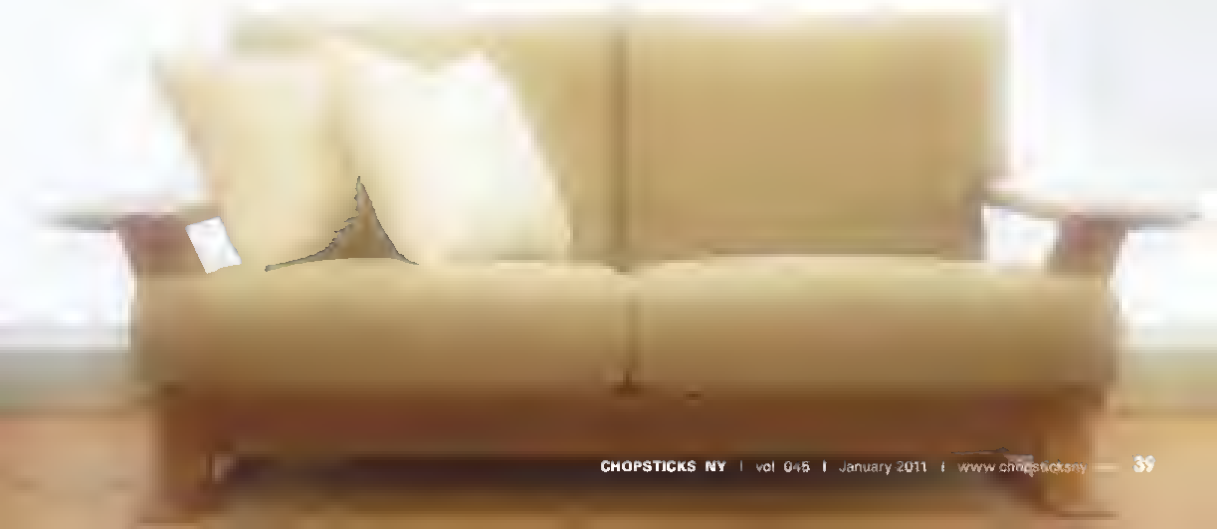
LANGUAGE: SENSEI INTERVIEW
MAMI MIYASHITA (JAPAN SOCIETY TOYOTA LANGUAGE CENTER)

WHAT ON EARTH?
JUUBAKO

JAPANESE BOOK RANKING

TRAVEL
TOKYO ANIME FREEDOM TOUR: INDULGE IN POP CULTURE IN TOKYO

LISTINGS
BEAUTY / HEALTH / SCHOOL



MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constantly improving quality.

It is clinically proven that soy protein is effective in preventing heart disease, osteoporosis, and diabetes as well as good for weight control and menopause.

With only 20 calories and 2 grams of fiber per serving, Tofu Shirataki is a healthy substitute for noodle dishes.

Since tofu is so soft, you can drain the excess water, make it into a paste, and mix the paste into desserts such as cheesecake, ice cream, and even bread.

Vol. 8 - MONO of the month

Tofu Products from House Foods America

Like sushi, karaoke, and sake, tofu is a Japanese word that has become a household name in the U.S. Tofu has been produced in this country for over half a century, but it gained popularity as people became more health-conscious in the 70s. House Foods America Corporation has produced tofu since 1983 and has continued to introduce new tofu items to the market according to consumers' demands and lifestyles.

Made from soybeans, tofu has numerous health benefits and is often described as a "superfood." The important nutrient contained in tofu is soy protein, which is the only plant-based protein that has all of the eight essential amino acids. The FDA states that consuming 25 grams of soy protein a day as part of a diet low in saturated fat and cholesterol may reduce your risk of heart disease. Soybeans are especially beneficial for women. According to several studies, the isoflavones in soybeans can reduce the frequency of hot flashes and their severity. Also, the high amount of iron found in soy protein is especially important for women of child-bearing age. Soybeans may increase the density and quality of bones in menopausal women. Since soy-based foods have a low glycemic index, they help to normalize blood sugar levels. House Foods' Premium Tofu and Organic Tofu are high in protein and low in calories, sodium, and carbohydrates, while containing no cholesterol and trans fat, and are gluten- and lactose-free.

Tofu can be prepared in many different ways. In Japan, tofu is commonly and traditionally eaten as *hiyayakko* (cold tofu topped with grated ginger and minced scallion), *yu-dofu* (warmed tofu with dipping sauce), *zaru-dofu* (extremely soft tofu served in a basket), *tofu dengaku* (grilled tofu topped with seasoned miso sauce), and as an ingredient in miso soup. Today, tofu is also used in Western cooking to make burgers, soups, and gratins. Types of tofu with different levels of firmness are used depending on the dish. To meet every need, House Foods conveniently offers five levels of firmness in both its Premium and Organic lines, from extra soft to extra firm. There are many other tofu items in House Foods' lineup. Tofu Cutlet (deep-fried tofu), Soon Tofu (Korean-style soft tofu), Tofu Steak (seasoned tofu), Tofu Shirataki (yam noodles with tofu), and So-Yah! (ready-to-eat Tofu Shirataki).

The market surrounding tofu changes all the time. "In our lineup, Tofu Shirataki is growing most in popularity, followed by Organic Tofu," says Ms. Yoko Difrancia, marketing supervisor of House Foods America. She continues, "In the food industry in general, the ready-to-eat products are more and more sought after. Easy, tasty, and healthy are the trends."

House Foods America Corporation

As the largest processor of spices in Japan, House Foods Corporation Japan established a sales office in Los Angeles in 1981 and created House Foods America Corporation (HFAC), to promote Japanese-style curry. Two years later, the company acquired a fifty percent of stake in the Hinode Tofu brand, one of the oldest and most respected brands in the country, and launched its tofu business. Today, HFAC has a tofu manufacturing facility in Garden Grove, California, as well as one in Somerset, New Jersey, to meet the high demand for its healthy products.

www.house-foods.com

Once-in-a-lifetime Dinner event features American spin on Japanese menu

A who's who roster of Japanese and American chefs join together to celebrate at the Gohan Society Benefit Dinner and embrace the merging of the two culinary cultures.

The Gohan Society celebrated its fifth anniversary in 2010, a year which featured a wide variety of culinary outreach events and an impressive programming calendar. The Gohan Society provides top NYC restaurant chefs and other food professionals, as well as amateurs, access to hands-on cooking classes and lectures led by experts in the field who introduce various, unique Japanese ingredients and cooking methods to inspire the palate and encourage creativity in the kitchen.

On November 16, the Gohan Society held its first ever Benefit Dinner, and what better way to mark the cross-cultural, culinary accomplishments than with an evening of delicious dishes paired with delicate sake varieties to honor the individuals behind the year's success as well as to celebrate with those whose lives were touched by the events throughout the year.

Sakagura restaurant, one of the top sake bars in NYC, was the site of the festivities and the evening featured a silent auction, a musical performance, a pre-dinner cocktail hour and a unique, 10 course kaiseki (multi-course) dinner, with each dish prepared especially for the event by a different top NYC chef who is also a student of the Gohan Society.

The guidelines for ptepating the evening's dishes "were completely open. They wanted [the dishes] to be inspired by what [the chefs] learned in the classes," and "each individual chef's interpretation" to come through each dish, explains Chef Craig Koketsu. Some of those classes had focused on teaching proper knife and fish-handling techniques.

The result expanded the mind as well as the mouth. As Farmer Lee Jones of Chef's Garden in Ohio – whose farm supplied the produce for the event – described: "the chefs took something within our comfort zone and stretched our imagination."

The overwhelming support and reactions at the Benefit indicate that, in a short time, the Gohan Society has already eacned its rightful place of respect within the multicultural culinary world and is well on its way to making Japanese ingredients and concepts a welcome part of the American dining experience.

The Gohan Society Mission

The Gohan Society fosters an understanding and appreciation of Japan's culinary heritage in the United States through educational outreach to all who admire and enjoy Japanese culture.

www.gohansociety.org

For further information, please contact Taeko Takigami at taeko@gohansociety.org

Time Line

▲ Chef Toshio Suzuki of Sushi Zen, (center) was honored for his commitment to culinary exchange along with Chefs Noriyuki Kobayashi of Megu Restaurant (left) and Kazuhiro Sato of Poke Restaurant (right)

▼ Michael Romano of Union Square Hospitality Group prepared the first dish Sakizuke - tuna 'sushi' with fregola, avocado and olive oil.

▲ During the 5 hour long feast, the supporters enjoyed a mouthful of culinary surprises.

▼ Su-Zakana (left) by Craig Koketsu of Park Avenue Winter features a tasty persimmon-black sesame sauce pairing and Mizumono (right) by Dominique Ansel of Restaurant Daniel combines an apple confit with wasabi gelée and yuzu sorbet

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art

Coupon available at **www.chopsticksny.com**

FASHION

Upper West — Bitz Kids
410 Columbus Ave (bet. 79th & 80th St.)
212-724-1415
Clothing

Upper East — R by 45rpm
17 E. 71st St. (bet. Madison & 5th Ave.)
212-737-5545
Clothing

Upper East — Seigo Accessories
1242 Madison Ave. (bet. 89th & 90th St.)
212-534-5275
Accessories

Upper East — SEIGO NECKWEAR
1249 Madison Ave. (bet. 89th & 90th St.)
212-987-0191
Accessories

Gramercy — Ripplu

Japanese expert in body shaping undergarments with 20 years of experience. Specializes in custom-altered fits from small 30A to full 40H to enhance body shape. Three-step system gradually reshapes tissue through a series of bras to increase lift naturally.

69 Madison Ave. (bet. 27th & 28th St.)
212-599-2223 www.ripplu.com
Lingerie Shop

East Village — ARGOSY
428 E. 9th St. (bet. Ave. A & 1st Ave.)
212-982-7918
Clothing

East Village — Local Clothing
328 E. 5th St. (bet. 1st & 2nd Ave.)
212-777-3650
Clothing

East Village — Tokio 7
93 E. 7th St. (bet. 1st & 2nd Ave.)
212-353-8443
Clothing

East Village — Tokyo Joe
334 E. 11th St. (bet. 1st & 2nd Ave.)
212-473-0724
Clothing

Lower Mhn — Arth
75 W. Houston St. (Wooster & W. Broadway)
212-539-1431
Accessories

Lower Mhn — Bitz Kids Tribeca
275 Greenwich St. (bet. Murry & Warren St.)
212-571-0803
Clothing

Lower Mhn — Facial Index
104 Grand St. (at Mercer St.)
646-613-1055
Eyewear

Lower Mhn — Junko Yoshioka
560 Broadway Suite 210
212-206-3302
Clothing

Lower Mhn — Kaori's Closet
71 W. Houston St. (Wooster St. & W. Broadway)
212-387-7799
Clothing

Lower Mhn — Madame Killer
396 Broome St. (bet. Mulberry St. & Cleveland Pl.)
212-625-3392
Clothing

Lower Mhn — Mieko Mintz
65 Thompson St. (bet. Spring & Broome St.)
212-427-1524
Clothing

Lower Mhn — Mika Inatome
33 Reade St. 2 Fl. (Church St. & W. Broadway)
212-966-7777
Clothing

Lower Mhn — R by 45rpm
158 Mercer St. (bet. Prince & Houston St.)
917-237-0045
Clothing

Lower Mhn — UNIQLO
546 Broadway (bet. Prince & Spring St.)
917-237-8900
Clothing

Lower Mhn — Yamak
321 1/2 Bleecker St. (Christopher & Grove)
212-807-0100
Clothing

Lower Mhn — Yohji Yamamoto
103 Grand St. (at Mercer St.)
212-966-3066
Clothing

Queens — Ripplu Flushing
135-20 39th Ave. #HL 213 Flushing, NY
718-353-1345
Lingerie

J-POP CULTURE

Midtown West — HQ Video
21 W. 45th St. 2 Fl. (bet. 5th & 6th Ave.)
212-398-0199
Video Rental

Midtown West — Jim Hanley's Universe
4 W. 33rd St. (bet. 5th Ave. & Broadway)
212-268-7067
Manga

Midtown West — Kinokuniya Bookstore
1073 6th Ave. (bet. 40th & 41st St.)
212-869-1700
Book

Midtown West — Midnight USA
35 W. 43rd St. 2 Fl. (bet. 5th & 6th Ave.)
212-827-0502
Video Rental

Midtown West — Midtown Comics
200 W. 40th St. (at 7th Ave.)
212-302-8192
Anime

Midtown East — Book Off
49 W. 45th St. (bet. 5th & 6th Ave.)
212-665-1410
Manga

Midtown East — Midtown Comics
459 Lexington Ave. (at 45th St.)
212-302-8192
Anime

Chelsea — Cosmic Comics
10 E. 23rd St. 2 Fl. (bet. Madison & 5th Ave.)
212-460-5322
Manga

Chelsea — Image Anime
242 W. 30th St. (bet. 7th & 8th Ave.)
212-631-0884
Anime

West Village — AC Gears
69 E. 8th St. (Broadway & University Pl.)
212-260-2263
Toy

East Village — Forbidden Planet
840 Broadway (at 13th St.)
212-473-1576
Toy

East Village — Kim's Video St. Marks
124 1st Ave. (bet. 7th St. and St. Mark Pl.)
212-533-7390
Anime

East Village — St. Marks Comics
11 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-598-9433
Manga

East Village — Sunrise Mart
4 Stuyvesant St. (bet. 3rd Ave. & 9th St.)
212-598-3040
Video Rental

East Village — Toy Tokyo
91 2nd Ave. (bet. 5th & 6th St.)
212-673-5424
Toy

East Village — Video Games New York
202 E. 6th St. (at 3rd Ave.)
212-529-1033
Toy

Lower Mhn — kidrobot
118 Prince St. (bet. Greene & Wooster St.)
212-966-9884
Toy

Chambre De Sucre
GOURMET SUGAR
Chambre De Sucre Traditions
Experience 270 years of handmade perfection by Japanese artisans who still use traditional methods to produce sugar that enhances tea and coffee time
Discover our entire product line of gourmet artisanal sugars at www.chambredesucre.com

Lower Mhn **Sunrise Mart, Soho**
494 Broome St (W Broadway & Wooster) 212-219-0033 — Video Rental

Brooklyn **Zakka Corp**
155 Plymouth St (bet Jay & Pearl St) 718-801-0037 — Book

Queens **Anime Castle**
35-32 Union St Flushing NY 11354 347-438-1206 — Anime

Long Island **Anime Castle**
77 Searing Ave Mineola NY 11501 516-214-4484 — Anime

Westchester **Safari Books**
512 Mamaroneck Ave White Plains NY 914-933-0145 — Video Rental

TRADITIONAL

Upper East **Sara**
950 Lexington Ave (bet. 69th & 70th St.) 212-772-2243 — Dishware

Midtown East **Japanese Culinary Center**
711 3rd Ave (at 45th St.) 212-644-3333 — Dishware/ General

Midtown East **Kalagiri & Co., Inc**
228 E 58th St (bet. 2nd & 3rd Ave.) 212-838-5463 — Dishware

Midtown East **Lotus Books and Gifts**
151 E 57th St 3 Fl (bet. Lexington & 3rd Ave.) 212-355-0088 — General

Chelsea **KYOTOYA**
23 W 15th St (bet 5th & 5th Ave.) 212-414-0720 — General

Chelsea **Po'An**
521 W 26th St. (bet 10th & 11th St.) 212-967-4996 — Dishware

East Village **Makari**

Makari offers innovative and traditional museum quality antiques from Japan. We carry tableware, chinese furniture, kimono, ornaments and art from Edo to Showa period as well as contemporary items like tea & sake cups, tenugui and more!
57 3rd Ave (bet 12th & 13th St.) 212-995-9988 www.themakari.com — Antique/ General

Lower Mhn **KITEYA SOHO**

Kiteya means "please visit us" in the Kyoto dialect of Japanese. We offer a variety of products such as wrought iron decorations, kids clothing, washi papers and more. Luxury line of handbags and scarves made from traditional Yuzen dyed kimono cloth available.
464 Broome St. (bet. Mercer & Greene St.) 212 219-7505 www.kiteya.com — General

Lower Mhn **Koria**
57 Warren St (bet Church St & W Broadway) 212 587 7021 — Dishware

Lower Mhn **Soesoes**
115 Crosby St (bet. Prince & Jersey St.) 212-226-0757 — Furniture

Lower Mhn **The Kimono House**

They carry over 100 kimono ranging from formal tradition to casual new and vintage. A wide variety of Obi, Tabi, socks and other kimono accessories are available. They also offer Kasuke (kimono dressing) services for weddings and special occasions.
162 Spring St (at Thompson St.) 212-505-0232 http://kimonohouse.lifespot.com — Kimono

Queens **Seito Trading**
52-16 11th St Long Island City, NY 11101 718-472 5413 — Dishware

New Jersey **Mars New York**
565 River Rd Edgewater NJ 07020 201-945-1134 — General

New Jersey **Utsuwa-No-Yakata**

Art on plates is another aspect of enjoying a meal. Japanese tradition is to choose the right shape, size and colors of a plate to suit the food being served. Experience Japanese tableware at Utsuwa-No-Yakata a mail-importer of Japanese potteries.
505 River Rd Edgewater NJ 07020 201-941 1902 www.tokiusa.com — Dishware

Pennsylvania **Morshata International**
425 N 13th St. #2C Philadelphia PA 215-235-1328 — General

Online **J-Life International, Inc.**
I live Japan. Bring the simplicity and elegance of Japanese design into your home or workspace. J-Life specializes in the traditional comforts of Japanese life with futons, zabuton, kotatsu, tatami, shoji and hundreds more exquisite products.
PO Box 1899 Conway NH 03818 866-353-9231 www.jlifeinternational.com — Home Decor

Online **Kimono Lily**
63 Flushing Ave Brooklyn, NY 11205 800-893-2483 — Kimono

Online **Wuhao New York**

Tenugui (te=hand + ugui=wipe) are Japanese cotton towels used as towels, wrapping, decorations and accessories. Art works of tenugui are unique and elegant. These simple cloths bring the beauty of Japanese tradition and style into your life.
536 W 111th St (Broadway & Amsterdam) 212 231-8126 www.wuhaonyc.com — Towel

GALLERY

Upper West **Gallery Sakiko**
156 W. 56th St. #1127 (bet. Broadway & Amsterdam) 212-456-3263 — Gallery

Chelsea **Ippodo**
521 W 26th St. (bet 10th & 11th St.) 212-967-4936 — Gallery

Chelsea **NYCoo Gallery**
1133 Broadway #335 (bet. 25th & 26th St.) 212-390-1149 — Gallery

OTHER

East Harlem **Absolute Piano**

A Kawai dealer and a full service piano store located in East Harlem offers new and refurbished high quality pianos at affordable prices. Their services include sales, rentals, repairs and tuning to moving and storage. Rehearsal studios also available.
1648 Park Ave (at 116th St.) 212-427-6173 www.absolutepianoNY.com — Other goods

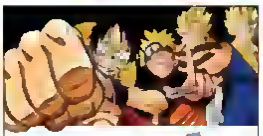
Midtown West **Toho Shoji N.Y.**
990 6th Ave (bet. 36th & 37th St.) 212-998-7455 — Jewelry Supply

Midtown East **Terry May**
153 E 53rd St (bet 3rd & Lexington Ave.) 212-838-0303 — Other Goods

JAPAN POP QUIZ

Which Japanese fairy tail does NOT exist?

1. Momotaro
2. Kintaro
3. Chikarataro
4. Sushitaro


Anime Castle
Anime Video | Apparel | Books | Games
Merchandise | Models | Music | Poster | Snacks
35-32 Union Street, Flushing, NY 11354
77 Searing Avenue Mineola, NY 11501
516-214-4484
www.animecastle.com
THE BIGGEST SELECTION OF ANIME & MANGA ONLINE

J-Life International
Live Japan

Authentic Japanese fabrics, futons, kotatsu and tatami are just the beginning. Hundreds of traditional and contemporary Japanese products with secure online shopping convenience.
www.jlifeinternational.com
1-866-993-9291

TOKYO 7
New Yorkers' Favorite Consignment Store
83 E 7th St
(bet. 1st & 2nd Aves.)
212-353-8443

Have a healthy New Year with immunity boosting Propolis supplements!
Propolis (Master Green) $60 (reg.) → $55
Free Propolis Candy comes with any order of Propolis products! (Until Jan. 31st)
Red Propolis is also available
Gift Wrapping Available!

www.junebees.com 1-847-380-1468

When you drink MATCHA MATCHA, you're not drinking steeped tea leaves–you're consuming the entire tea leaf. With one of the highest ORAC counts, MATCHA MATCHA gives you more antioxidants than even blueberries or spinach. Discovered and perfected by Zen monks, it's the Original Goodness.

"The Key To True Beauty is a Healthy Mind"

Beauty Advisor of the Month: Naoki Dozono of Yui Salon

What is the service you are most proud of at your salon?

I think it would be the Head Spa Treatment, which cleanses the pores of your scalp. It's actually a very important treatment for the health of your hair. When the pores are clogged, your hair grows very thin and weak. To have your hair grow in thick and healthy, you need to have clean pores. The treatment also helps to firm the scalp, which leads to a natural facelift.

As a stylist, what is the most important thing to you?

It's very important to think about the individual and what looks good on them regardless of what's trendy or what's popular. Everyone is different, and there is not one method or one fashion that fits all. If it doesn't look good on the person, it's pointless no matter what you are wearing.

I think the most important thing to beauty and health is to have a healthy mind, and to be able to find beauty in the small things in life. We have to remember that our everyday life is made of these little moments and to be able to appreciate these moments, leads to a more positive outlook. No matter what you wear, if you don't have a beautiful smile, or if you don't have beauty inside you, then it's just not beautiful.

What are some things you do to maintain your health and beauty?

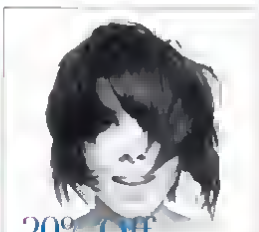
I try not to eat processed foods as much as possible, and always choose organic foods. What goes in your body is just as important as what goes on it.

Yui Salon
323 W 11th St. (bet. Greenwich & Washington Sts.)
New York, NY 10014
TEL 212-647-9303 / www.yuisalon.com

Beauty & Health Tips from Mr. Dozono

I would recommend everyone try to take some time to bathe in a bathtub everyday. It helps the circulation, which allows more nutrition to travel through the capillaries to the hair. Also being upright all day, the toxins in the body accumulate in your legs, but the shower has no way of alleviating that. Taking a bath not only helps the body circulation, but also allows you to take some time out for yourself which is very important for relaxing your mind.

LASER HAIR REMOVAL
Underarms
6 sessions
for $400 → $200
Bring this ad to get the promotional price
(exp. Jan. 31, 2011)
EXCY LASER
TEL 212.695.1888
147 W 35TH ST
(BET 7TH AVE & B WAY)
MON-SAT 10AM-8PM
(SAT CLOSE AT 7PM)
SUN 11AM-6PM
www.EXCYLASER.COM



www.katsukosalon.com

YUI SALON
WWW.YUISALON.COM
323 WEST 11TH ST NYC 10014
(BET GREENWICH & WASHINGTON ST)
TEL 212 647 9303

Happy New Years
あけましておめでとうございます。
Akemashite omedetou gozaimasu.
The staff and owners
wish you and your family
the best of health and happiness.
Thank you for your patronage
Please visit us at cowlicksjapan.com for more informat on
Cowlicks Japan
Hair and Shiatsu Salon
137 West 19th Street
(between 6th & 7th Avenue)
212 · 367 · 2123

Beauty Guide

Indicated prices are basic haircut price for hair salons and recommended treatment price for spas

Coupon available at www.chopsticksny.com

HAIR SALON

Upper West — Hoshi Coupe III
2801 Broadway (at 108th St.) 212-663-0460 — F $40 M $40-

Upper East — Giovanni-Sacchi
1364 Lexington Ave. (bet. 90th & 91st St.) 212-860-5557 — F $50- M $30-

Upper East — Michi
200 E. 60th St. (bet. 2nd & 3rd Ave.) 212-752-9229 — F $75- M $50-

Upper East — Tomoko Shima Han Salon

A comfortable and private atmosphere in the Upper East. The stylists are highly reputable for high techniques and extensive knowledge to treat any hair types as well as Japanese Straightening Perms. Wedding hair & make-up service also available.
171 E. 82nd St. (bet. 3rd & Lexington Ave.) 212-722-8828 www.tomokoshima.com — F $60- M $55-

Midtown West — Midoma Salon-Gallery
545 8th Ave. (bet. 37th & 36th St.) 917-432-2667 — F 100- M 100-

Midtown West — Mingle Salon New York
10 W. 56th St. 2 Fl. (bet. 5th & 6th Ave.) 212-459-3320 — F $80 M $70-

Midtown West — Mitzo
57 W. 57th St. #1204 (at 6th Ave.) 212-757-5300 — F $145 M $115

Midtown West — SALON VIJIN

From fabulous cuts to spectacular esthetic straight perms and color rings, Salon Vijin leads the way in hair styling and care for the future. Weekdays 10am-7pm, weekend 10am-5pm. Appointment recommended.
10 Rockefeller Plaza, Concourse Level 212-664-0664 www.salonvijin.com — F $64 M $57

Midtown East — Eiji International
501 Madison Ave. 5 Fl. (bet. 52th & 53th St.) 212-836-3454 — F $125- M $80-

Midtown East — Hair Mates Midtown
114 E. 40th St. (bet. Lexington & Park Ave.) 646-692-4750 — F $60 M $55

Midtown East — Hisako Salon
141 E. 47th St. 2 Fl. (bet. 3rd & Lexington Ave.) 212-754-7640 — F $60 M $45-

Midtown East — Monish
231 E. 53rd St. (bet. 2nd & 3rd Ave.) 212-755-2023 — F $45 M $35-

Midtown East — Momotaro
22 E. 49th St. 2 Fl. (bet. Madison & 5th Ave.) 212-759-2352 — F $70 M $60-

Midtown East — RH Plus Salon
RH+
Try the newest perm technology from Japan. Digital Hot Wave! The combination of digital perm and Japanese straightening perm creates a beautiful style by integrating straight hair with waves. We now offer Brazilian Keratin Treatment by popular demand.
806 3rd Ave. 2 Fl. (bet. 49th & 50th St.) 212-644-8056 www.rhplusny.com — F $60- M $50

Midtown East — Salon Ishi
70 E. 55th St. (at Park Ave.) 212-486-4744 — F $87 M $71

Midtown East — Shige Kosuda
141 E. 55th St. (bet. 3rd & Lexington Ave.) 212-758-2397 — F $80 M $50

Midtown East — Wave 55 Hair Salon
1059 2nd Ave. (bet. 55th & 56th St.) 212-355-7399 — F $60- M $45-

Chelsea — Cowlicks Japaa
137 W. 19th St. (bet. 6th & 7th Ave.) 212-807-2123 — F $50- M $55

Chelsea — Hisako Salon
183 7th Ave. (bet. 20th & 21St.) 212-989-2233 — F $53- M $40-

Chelsea — Hoshi Coupe I
259 W. 19th St. (bet. 7th & 8th Ave.) 212-255-0770 — F $50- M $50

Chelsea — KIWA Salon
234 W. 27th St. (bet. 7th & 8th Ave.) 212-620-3846 — F $55 M $55

Gramercy — Hayato New York
125 E. 23rd St. 2 Fl. (bet. Lexington & Park Ave.) 212-473-7373 — F $80- M $60-

West Village — Hair Mode
475 6th Ave. (bet. 11th & 12th St.) 646-351-8124 — F $50 M $50

West Village — SEI-TOMOKO W4
142 W. 4 th St. (Washington Sq. Pk & 6th Ave.) 212-477-5475 — F $35- M $35-

West Village — YUI Salon

YUI Salon features the elite stylists from NY Fashion Week. Fall/Winter 2009 Collection and Spring/Summer 2010. Our friendly staff receives your hair and then shes up in a beautiful style. Cut, color, Japanese straight perm and head spa are always popular.
323 W. 11th St. (Greenwich & Washington) 212-647-8303 www.yuisalon.com — F $70- M $60-

East Village — 009
313 E. 9th St. (bet. 1st & 2nd Ave.) 212-677-2020 — F $50 M $50

East Village — Ampersand
242 E. 4th St. (bet. Ave. A & B) 212-228-3450 — F $50 M $50

East Village — Diala
149 Ave. A (bet. 9th & 10th St.) 212-777-5252 — F $50- M $45-

East Village — Hair Date
329 Bowery (bet. 2nd & 3rd St.) 212-228-9381 — F $50- M $45

East Village — Hair Mates Downtown
13 3rd Ave. (bet. 7th & St. Marks Pl.) 212-777-4512 — F $40- M $35-

East Village — Hoshi Coupe II
214 E. 9th St. (bet. 2nd Ave. & Stuyvesant St.) 212-505-0383 — F $45- M $40

East Village — i Salaa
150 E. 14th St. (bet. 3rd & 4th Ave.) 212-505-0537 — F $40- M $35

Answer our monthly survey & receive a pair tickets for events at Carnegie Hall (5 Pairs)

Enter before January 19th, 2011

Chopsticks NY® would like to get as much feedback from readers as possible. Please tell us what you think about Chopsticks NY® by answering the following questions.

PRIZE OF THE MONTH

Ginza-IFA presents a special double feature event: Kajiki's Flower Show & Isao Sasaki's 50th Anniversary Concert on February 3rd at Carnegie Hall. You'll enjoy the gorgeous preserved flower exhibition and the music from renowned vocalist Isao Sasaki who is famous for performing the opening theme for anime Space Battleship Yamato. This month, 5 lucky survey participants will receive a pair of tickets as a prize.

Q1 Please tell us the title of the article that you find most interesting and why

Title

Why I liked it

Q2 Please tell us which information in Chopsticks NY® you have found useful and actually took advantage of. (Please specify the name of the service you used) (e.g. I went to Chopsticks Restaurant and ate the Special Ramen in their ad.)

Please share your personal information with us.

Name

Age: a. 24 & below b. 25-34 c. 35-44 d. 45-54 e. 55-64 f. 65 & over

Gender: a. Male b. Female

Occupation (optional)

Ethnic background (optional)

☐ Asian ☐ Japanese ☐ African American/Black ☐ Hispanic ☐ Multiracial ☐ Caucasian ☐ Other

Email address

Three Ways to Answer the Survey

❶ Go to www.chopsticksny.com/survey.php ❷ Fax to 212-431-9960 ❸ Email to survey@chopsticksny.com

East Village	**K2 Salon**	215 E 10th St (bet 1st & 2nd Ave) 212-260-5138	F $65 M $50-
East Village	**Lotus Salon on Ave. A**	31 Ave A (bet 2nd & 3rd St) 212-475-2749	F $70 M $55
East Village	**Parke Salon**	233 E 4th St (bet Ave A & B) 212-673-6208	F $60 M $50
East Village	**Q Hair**	19 Bleecker St (bet Bowery & Lafayette St) 212-414-6729	F $94 M $94
East Village	**Redge Salon**	263 E 10th St (bet Ave A & 1st Ave) 212 777-3343	F $50 M $45-
East Village	**SEI-TOMOKO 02**	126 E 4th St (bet 1st & 2nd Ave) 212-473-8320	F $35 M $35-
East Village	**SEI-TOMOKO E13**	240 E 13th St (bet 2nd & 3rd Ave) 212-533-6613	F $35 M $35-
East Village	**Shizen**	627 E 6th St (bet Ave B & C) 212 777-2128	F $65 M $95
East Village	**Tokemichi Hair**	35 Great Jones St 7 Fl (bet Bowery & Lafayette St) 212-420-7979	F $100- M $95-
East Village	**Ueno Salon**	40B E 9th St (bet Ave. A & 1st Ave.) 212-505-7773	F $80 M $80-

East Village — Yo-C Soloe

The owner stylist Yoshi utilizes funky & edgy styles of Tokyo elegance of Paris and aggressiveness of NY styles and highlights individual customer's personality. A combination of Japanese Straight Perm and cut is $300 & up. Student discount available

225 E 5th St (bet 2nd & 3rd Ave) 212-529-0355 www.yo-csalon.com — F $75 M $75

Lower Mhn	**Hoshi Coupe Soho**	193 Prince St (bet Sullivan & MacDougal St) 212-255-0770	F $70 M $60-
Lower Mhn	**Lotus Salon North Moore**	34 North Moore St (bet. Varick & Hudson St) 212 219-3535	F $100 M $80
Lower Mhn	**Lotus Salon Prince St.**	7 Prince St. (bet. Bowery & Elizabeth St.) 212 219-3233	F $90 M $75
Lower Mhn	**Lotus Salon Reade St.**	141 Reade St (bet Greenwich & Hudson St) 212-608-7756	F $100 M $70

Lower Mhn — **Salon Musa**

Masterminded by the owner and a veteran stylist, Sushi Yoshimura Salon Musa has finally opened its door in Soho New York. This salon offers professional Japanese style cutting techniques as well as color and perm treatments in a relaxing atmosphere

156 Sullivan St (bet W. Houston & Prince St) 646-484-6033 http://salonmusa.com — F $75- M $60!

Lower Mhn	**Ueno Salon**	218 Mulberry St. (bet. Spring & Prince St.) 212-343-2233	F $65- M $50-
Brooklyn	**Commune Salon & Gift**	191 Grand St. (bet. Driggs & Bedford Ave) 718-384-8412	F $60 M $50-
Long Island	**LI Weve**	16 Haven Ave. Port Washington NY 11050 516-883-3046	F $40 M $30

Westchester	**Akane Soloe**	7 E. Hartsdale Ave. Hartsdale, NY 10530 914-946-0218	F $55- M $45-
Westchester	**Hair Studio NAKA**	267 Halstead Ave. Harrison NY 10528 914-835-0045	F $60- M $50-
Westchester	**Hiro's Hair Salon**	99 Purchase St. Rye NY 10580 914-921-3939	F $80 M $50
Westchester	**Momotaro**	2 Spencer Pl 2 Fl Scarsdale NY 10583 914-472-5897	F $80- M $50-
Westchester	**Salon Shio**	731 White Plains Rd Scarsdale NY 10583 914-472-3817	F $50- M $45-
Westchester	**Salon Susan**	19 E Hartsdale Ave Hartsdale NY 10530 914-946-7475	F $40 M $30
New Jersey	**Akoee Soloe**	2024 Center Ave Fort Lee NJ 07024 201 461 3044	F $40- M $30-
New Jersey	**Katsuko Salon**	2033 Lemoine Ave 8amt Fort Lee NJ 07024 201 585-9655	F $60 M $40
New Jersey	**Michi Beauty Salon**	595 River Rd Edgewater NJ 07020 201 941 1866	F $50- M $40-
New Jersey	**Salon Tomo**	1817 Parker Ave Fort Lee NJ 07024 201 346-0501	F $50 M $45
New Jersey	**Tosh Hair Supreme**	1550 Lemoine Ave. Fort Lee NJ 07024 201-461 5642	F $45- M $40

SPA

Upper East	**Tsunomi Day Spa**	208 E 60th St 2Fl (bet. 2nd & 3rd Ave) 212-826-5965	$90

Midtown West — **Excy Laser Hair Removal**

They are committed to providing the finest service at the lowest price possible. The latest equipment Cynosure's Elite Aesthetic Workstation promises you safe and satisfying laser hair removal regardless of your skin color or skin type. Free consultation is available

147 W. 35th St (bet. Broadway & 7th Ave) 212-695 1868 www.excylaser.com — Upper Lip $50

Midtown West	**Nihon Day Spa**	15 W 44th St 10 Fl (bet. 5th & 6th Ave.) 212-575-7692	$40-
Midtown West	**SHIZUKA New York**	7 W. 51st St. 6th Fl (bet. 5th & 6th Ave) 212-644-7400	Skincare
Midtown East	**Lavender Laser Cosmetics**	18 E. 41st St (bet. Madison & 5th Ave) 212-683-0041	Initial $45/h
Midtown East	**MOONFLOWER SPA**	8 E 41st St. 3 Fl (bet. Madison & 5th Ave.) 212-683-8228	$75 /h

Korea Town — **Soloe Serenity**

One of a few salons in NY specializing in 1D 2D and 3D nail art offers Japanese nail art at discounted prices. Manicure: $10 1D $35/set, hand-paint 2D $8/nail and 3D: from $10/nail. 10% off until 12/31 Reservation required. Text 917-526-1624 for appointment.

18 W 33rd St (bet. 5th Ave & Broadway) 212-971-0944 — Nail Art

Korea Town	**Aura Wellness Spa**	49 W. 33rd St (bet. 5th Ave & Broadway) 212-695-9559	$70
Chelsea	**Fahylous Living**	145 W. 28th St. 3 Fl. (bet. 6th & 7th Ave.) 212 279-0556	Colonic $100
Chelsea	**Mist Beauty**	145 W. 28th St. 3 Fl (bet. 6th & 7th Ave.) 212-643-3447	Facial $45-

Chelsea — **New York Electrolysis**

Offering comprehensive electrolysis treatment by highly trained Japanese electrologist with 10+ years of experience. Electrolysis is the only proven method of permanent hair removal. Call for free consultation. You have nothing to lose but your unwanted hairs!

15 W. 21st St. #904 (bet. 5th & 6th Ave.) 917-210-4308 ext 101 www.electrolysisny.com — $50- /15min

Chelsea	**Supple Spa**	55 W 19th St. 2 Fl (bet 5th & 6th Ave) 212-929-5948	$65 /h
East Village	**TAMAGO Skincare**	236 E 13th St (bet. 2nd & 3rd Ave) 212-505-1539	$45 /h
Lower Mhn	**Corina Beauty Center**	121 Baxter St (bet. Canal & Hester St) 212 941 7118	$45 /h
Lower Mhn	**Facial Spa**	170-172 Canal St #303 (bet. Mott & Elizabeth St) 212 925-5114	Facial $30/45min
Lower Mhn	**KSS BEAUTY SPA**	187 Centre St (bet. Canal & Howard St) 212-966-9531	Mini-Facial $30

Lower Mhn	**NY Chinatown Nutrition Ctr**	95 E. Broadway #301 (at Catherine St.) 917-822-0310	Weight Loss
Lower Mhn	**Spring Thyme Wellness Spa**	75 Nassau St (bet. John & Fulton St) 212-385-4373	$40-
Queens	**este de doroeko**	113-45 Union Tpk Forest Hills NY 11375 917-816-4004	Whitening $80-
Queens	**Spa Castle**	131-10 11th Ave. College Point, NY 11356 718-939-6300	$25-
Westchester	**este de doronko**	21 Lake St White Plains, NY 10603 917-816-4004	Lift up $90-
New Jersey	**King SPA Fitness**	321 Commercial Ave. Palisades Park NJ 201-947-5555	$35

Format Ad
from $80 per month
Please contact us
for detail.

CHOPSTICKS NY®
TEL. 212-431-9970 (Ex 130)

導院 SHIATSU & SEITAI:

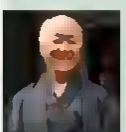
CUSTOM-MADE TREATMENT

Start The New Year With No More Pain!

Are you **still** looking for a solution to chronic pain in your back, neck, shoulders or feet? Have you tried everything but are you still in pain? Experience a Natural Healing session with Master Nori Suzuki. He will diagnose and develop a custom-made solution for you.

At Doin, we take your pain seriously. Pain is a warning sign for future sickness! Our treatment stimulates healing energy, detoxifies blood, and restores your immune system so that you body can heal by itself.

Most pain come from the muscles and ligaments being pulled by being in a certain position for extended periods of time. When the muscles pull on the bones, the bone starts to shift position that ultimately causes the chronic pain in most people. Aligning the skeletal structure back strengthens the body as everything begins to circulate better, including the immune system, blood circulation, and the digestive track, creating a body that can better self-heal itself.



SEITAI IS AVAILABLE FROM NORI SUZUKI. CALL FOR PRICE.

New Year Promotion: Doin Center offers a free diagnosis for Shiatsu/Seitai treatment. Experience a one-in- a-million Custom Made Treatment in a convenient Midtown location.

Doin Center
141 East 55th St. (bet. Lexington & 3rd Aves.)
TEL. 212-697-9114 By appointment
www.doinseitai.com

Health Guide

Indicated prices are recommend treatmen price
Coupon available at www.chopsticksny.com

SHIATSU

Upper West — Your Trea Sal

A highly regarded therapy in Japanese healing arts SHIATSU brings relief from stress and enhances blood flow in the body See page 63 for en introductory hol day d scount for Chopsticks NY readers APPOINTMENT BY PHONE ONLY

501 Sem nary Row (at Amsterdam Ave) 212-678-051 http://web.me.com/yukikitakamuto/Shiatsu_... | $75 /60m n

Upper East — Tsunami

201 E 60th St 2Fl (bet 2nd & 3rd Ave) 212-627-5666 | $80 /60m n

Midtown West — Osaka Health Spa 46

37 W 46th St (bet 5th & 6th Ave) 212-575-1303 | $100 /90min

Midtown West — Osaka Health Spa 56

50 W 56th St #2A (bet 5th & 6th Ave) 212-956-3422 | $120 /60m n

Midtown West — Salne da Tokyo

200 W 57th St #1308 (at 7th Ave) 212-757-2187 | $70 /50m n

M d — Sazuki Shiatsu

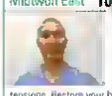
Pa n in back neck shoulder or knees? Master Suzuki w ll diagnose the source of your pa n and restore your body to ts original state Experience th s one-o-a-k nd tion technique Remember Spec al $30 d scount for the first shiatsu vis t

141 E 55th St 2E (bet Lex ngton & 3rd Ave) 212-697 5114 www.do nesta.com | $110/ 60min

Midtown East — Easa Salon

16 E 41st St #26 (bet Madison & 5th Ave) 212-661-5161 | $40 /25m n

Midtown East — Toshiyuki Endo L.M.T.



Shiatsu trad tional Japanese acupressure massage promotes the energy flow throughout the body and eases headache stiff neck back pa n and muscle tensions Restore your body s balance and refresh your entire be ng Mention Chopst cks NY for a d scount

19 E 41st St 1Fl (bet 5th & Madison Ave) 212-683-0041 | $70 /30 m n

Midtown East — IDD HOLISTIC CENTER

iDo Holistic Center offers sh atsu massage —trad t onal Japanese acupressure massage that w ll relieve you of phys cal pa n and stress 20 m n dry sauna and a shower included w th a sh atsu massage Two-for-one weekend special Iseu a & shiatsu) s $105

9 E 45th St 8 Fl (bet Mad son & 5th Ave) 212.599-5300 www docenter.com | $90 /60m n

Midtown East — Keakodo Inc.

211 E 53rd St (bet 2nd & 3rd Ave.) 212-890-0058 | $80 /60min

Midtown East — Pdai Thai Massage

211 E 43rd St (bet 2nd & 3rd Ave) 347-806-4696 | $100 /60m n

Chelsea — Cowlicks Japan

137 W 19th St (bet 6th & 7th Ave) 212-367 2123 | $40 /30m n

Chelsea — DHASHI INSTITUTE

147 W 25th St, 6 Fl (bet 6th & 7th Ave) 800-810-4190 | $45-65 /60min

East Village — Kelsy

229 E 9th St 2Fl (2nd Ave & Stuyvesant St) 212-253-6171 | $45 /60m n

Lower Mhn — Health Trell CO.

23 Pell St 2 Fl (bet Mott & Doyers St) 212-608 2212 | $40 /60m n

Lower Mhn — Howord s Beauty Salon

34 Howard St 2nd Fl (Broadway & Crosby) 212-625-8896 | $50 /60m n

New Jersey — Eado Seitai Shiatsu NJ

23 Kingsland St 2 Fl Nutley NJ 07110 973 284-0945 | $60 /30m n

ACUPUNCTURE

Upper West — Dr. Hong

4167 Broadway (bet 176th & 177th St) 646 233-3322 | $60 /30m n

Upper East — Herbol Fairy Spa

225 E 84th St #7 (bet 2nd & 3rd Ave) 212 289 0898 | $90 /60m n

Midtown West — Eileen Chen

115 W 57th St #511 (bet 6th & 7th Ave) 212-974-2980 | $100 /90m n

Midtown West — Nihon Medical Group

15 W 44th St 10 Fl (bet. 5th & 6th Ave) 212-575-8910 | $80 & up

Midtown West — NY Acupuncture & Herbs

250 W 57th St #1330 (at Broadway) 212-262-8688 | $100 /visit

Midtown West — Risako Blonstein

130 W 42nd St #511 (bet Broadway & 6th 516-457-0858 | $85 /v sit

Midtown West — Yamaguchi Acupuncture

One of the most distinguished acupuncturist w th over 30 years of experience licensed n NY CA and Japan specializes in pa n management, sports njury nfertility allergy esthme and d gestive problems Little to no pa n w th Japanese techniques

161 W 54th St #21 (bet 6th & 7th Ave.) 212 246-7588 www.yamaguch acupuncture.com | Acupnn cture

Midtown East — 41st Street HealthCare

19 E 41st St (bet Mad son & 5th Ave) 212-683-0041 | $80 /120min

Midtown East — Acumed Center

150 E 56th St #1C (bet 3rd & Lexington Ave) 212-860-8877 | $90 /60m n

Midtown East — Amy Nature Center

137 E 47th St, (bet 3rd & Lexington Ave) 212-317 2720 | $80 /visit

Midtown East — Chan Yaan Li

141 E 56th St #9D (bet 3rd & Lexington Ave) 212-750-8384 | $60 /visit

Midtown East — Fuje Shimakage LAc

Balance yin and yang energy flow of your body restore vitality and refresh your entire being Synergy of the East and West Comb nation of Acupuncture and Cranio Sacral therapy Headache, neck pa n PMS HEP menopause, anxiety insomn a

19 E 41st St 1Fl (bet 5th & Madison Ave) 212-683-0041 www.41stmed.com | Acnpun cture

Chelsea — Love & Compassion

48 W 21st St 7 Fl (bet. 5th & 6th Ave) 212 242-8701 | $140 /120m n

Chelsea — SuHu Naturel Health

1 Union Sq W #715 (at E 14th St) 212-431-9201 | $80 /vis t

Queens — Chin Kei

133-47 Sanford Ave #1G Flushing NY 11355 718-961 7222 | $80 /45min

Long Island — Kimare Acupuncture

615 Lakeville Rd New Hyde Park, NY 11040 516-775-0778 | $60/acu $40/ear

DOCTOR

Upper East — Fay M Dhsumi MD

117 119 E 94th St #1E (bet Lexington & Park Ave 212 289-8121 | Intar nist

Midtown West — Anshin Medical Health

36 W 44th St. #303 (bet 5th & 6th Ave) 212-730-9010 | General Clinic

Midtown West — M. Soondo MD

200 W 57th St #605 (at 7th Ave.) 212 377-8787 | OB.GYN

Midtown West — Nihon Medical Group

15 W 44th St 10 Fl (bet. 5th & 6th Ave) 212-575-8910 | General Clinic

Midtown East — Haruyo Fujiwoki PhD

10 E 41st St #4D (bet Mad son & 5th Ave.) 212 289-2627 | Psych ologist

Midtown East — IDD HOLISTIC CENTER

iDo Holistic Center specializes in Kampo Eastern herbal med c ne and provides treatments for phys cal and psycholog cal problems unique to females (PMS menopause) migra nes allergy and constipat on A 30-m n consultat on is $20 (reg $80) for new patients

9 E 45th St 8Fl (bet Mad son & 5th Ave) 212.599-5300 www.herbjapan.com | Herbal Medicine

Midtown East — Mitsugu Shimmyo

345 E 37th St #203 (bet 1st & 2nd) 212-867-5700 | Opto-metrist

M dtown East — Oversea Japanese Clinic

11 E 47th St 2 Fl (bet Madison & 5th Ave.) 212-223-3777 | General Clinic

Korea Town — Japanese Medical Practice

55 E 34th St 2 Fl (bet. Park & Madison Ave) 212-685-2115 | General Cl n c

Chelsea — Haruna Miyamoto SW

364 W 18th St #3C (bet 8th & 9th Ave) 347-403-3508 | Social Worker

New Jersey — Edgewater Family Care

725 River Rd, #202, Edgewater, NJ 07020 201 343-4040 | General Cl n c

New Jersey — Evergreen Pediatrics

1355 15th St #1B Fort Lee NJ 07024 201-224-3344 | Pedia -trics

New Jersey — Japanese Women's Center

570 Palisade Ave 3 Fl Teaneck, NJ 07666 201 747 2284 | OB/GYN

New Jersey — New Jersey Clinic

2231 Lemoine Ave Fort Lee NJ 07024 201-344-1008 | General Cl n c

New Jersey — Oversea Japanese NJ

47-49 Halstead Ave #101 Harrison NY 10528 914-381-8688 | General Cl nic

OTHER

M dtown East — Dojo Center

Master Suzuki specializes in diagnos ng and re eving pa n by nsing centur es old techniques sh atsu and se ta These techn ques help align the body increase energy and blood flow improve circulation and restore the body to ts health est state Appt only

141 E 55th St 2E (bet Lex ngton & 3rd Ave.) 212-697 5114 www.do nesta.com | Sensei

M dtown East — Gyrotonic Exercise

19 E 41st St (bet Madison & 5th Ave) 212-683-0041 | $60/ session

Il-nois — Jane Bees

1330 St James St, Palatine IL 60067 800-567 0514 | Health Product

10TH ANNIVERSARY

Come experience our newly improved massage menus

60min. Treatment
$85 $55 $30 OFF
- Kampo herbal sauna & shower 30 min.
- Full body massage 15min
- 1 special treatment 15min

90min. Treatment
$120 $85 $35 OFF
- Kampo herbal sauna & shower 30 min
- Full body massage 45 min
- 1 special treatment 15min

New Clients Only

For more details of the discounts, visit our website: www.idocenter.com
Other holistic treatment, Shiatsu, Massage, Acupuncture, Japanese Herbology

医堂 iDO Holistic Center TEL. 212-599-5300
9 E 45th St., 8th Fl (bet. Madison & 5th Ave)

FOCUS ★ CULTURE

SASHIKO EMBROIDERY WINS NEW FANS STITCH BY STITCH

Native New Yorker, Judy Doenias had no idea of the new world she would find during a visit to the Morikami Museum and Japanese Gardens in Florida. Here, this quiltmaker and designer first encountered the 350-year old Japanese decorative embroidery known as **sashiko**. She relates her experience by saying, "It was a traditional design done in white stitching on plain indigo-dyed cloth, and I was immediately drawn to it. I knew it was something I had to do!"

Sashiko was developed during the Edo Period (1603-1868) primarily in Japan's northern regions, but it fell out of favor by the end of the era. It has gone through various forms during its long history. Sashiko was initially used to layer various fabrics together and to make coats for fisherman and firefighters, but currently it is used for items as diverse as wall hangings, bags, home goods and kimonos. Traditionally it had a white and indigo color scheme, but these days you can find multi-colored thread and other backgrounds besides indigo.

In terms of the technique itself, sashiko uses long, substantial needles with thick cotton thread to create geometric patterns against a solid, background fabric. It employs a running stitch which passes the needle over and under the fabric, in contrast to a stab stitch where the needle is "stabbed" into the front of the fabric, left there, and then pulled through from the other side. In quilting the stitching goes through all the layers, but in sashiko it does not. (You will often see quilts that incorporate sashiko in their top layer). Another difference is that whereas in quilting the stitches and the spaces between them have to be the same size, in sashiko the stitches are larger and these spaces are smaller.

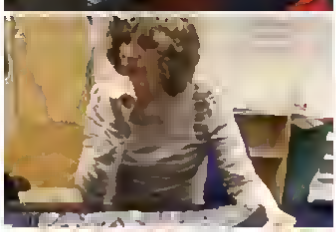
When Doenias returned to her workplace, The City Quilter, she introduced the idea of a sashiko class. This was 13 years ago at around the time when the store opened, and the class is still going strong. Doenias gives her students a pre-printed kit with a pattern on it, which shows you how to do the stitches. Sashiko patterns always include the grid on which they are based, so you can figure out the stitching regardless of whether or not you can understand Japanese. She also has them draft their own patterns in small sizes and then transfer them to fabric to practice stitching that way. Some common sashiko designs include the "yabane" or arrow which resembles stairsteps, tortoise shells, hemp leaves, and other nature motifs and geometrical shapes. It is something that strikes you as being inherently Japanese when you look at it.

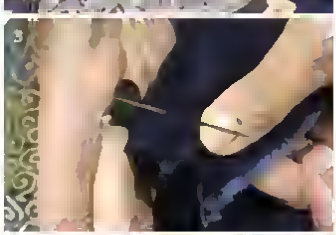
"Sashiko leaves an impression, and students take to it right away," Doenias explains. "Some join because they like Japanese things, and others love sashiko for its serenity and simplicity." But this is not the only reason for its appeal. According to Doenias, sashiko is something that anyone can do because you don't need experience to be good at it. She says, "Sashiko is a very simple sewing technique, but the results are beautiful. After finishing the class, students always come back to show me the bags and pillows they have made." In Japan, some places like Takayama still specialize in sashiko, but it is somewhat of a dying art in its home country. Thanks to the passion of teachers like Doenias, hopefully this important part of Japanese culture can be kept alive.

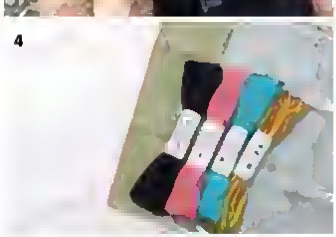
— Reported by *Stacy Smith*

The City Quilter
Located in Manhattan's Chelsea district, The City Quilter specializes in fabric for urban quilters and sewers, and offers more than 150 quilting and sewing classes. Recently having expanded the space they now carry about 4,000 bolts of fabric in the 4,000 square foot store. The next Sashiko class will be offered on March 23 from 12-3pm and 5-8pm. The class fee is $40.

133 W. 25th St. (bet. 6th & 7th Aves.)
New York, NY 10001
TEL. 212-807-0390 / www.cityquilter.com







1. This is the pre-printed kit that Doenias gives her students alongside the finished product. **2**. Doenias fell in love with sashiko due to a chance encounter over a decade ago. **3**. In sashiko, using a palm thimble you can bend the fabric over the needle and just push it through with the thimble. **4**. Traditionally sashiko had a white and indigo color scheme, but currently you can find a variety of multi-colored thread.

School Guide

The following is a list of schools where you can learn Japanese culture

Coupon available at www.chopsticksny.com

LANGUAGE

Upper West — Your True Self — Japanese
501 Seminary Row (at Amsterdam Ave.)
212-678-4251

Upper East — Hunter College — Japanese
695 Park Ave. (bet. 68th & 69th St.)
212-772-4000

Upper East — Japanese Study Hall NY — Japanese
510 E. 80th St. (bet. E. End & York Ave.)
917-607-2817

Upper East — Musical Kids International — Japanese
1286 Lexington Ave. (at 88th St.)
212-996-5639

Midtown West — Columbia University — Japanese
2960 Broadway (bet. 114th & 116th St.)
212-854-1754

Midtown West — NY Japanese Language — Japanese
257 W. 39th St. 14 Fl. (bet. 7th & 8th Ave.)
646-345-9777

Midtown East — Amity Language Institute — Japanese
124 E. 40th St. #203 (Lexington & Park Ave.)
212-867-6374

Midtown East — Hills Learning — Japanese

Hills Learning is the only language school in Chopsticks NY that offers group classes and private lessons for Japanese as well as Korean, Chinese, Thai and English. Trial lessons are available, with no mandatory material or registration fees.

360 Lexington Ave. 17 Fl. (bet. 41st & 42nd St.)
646-340-4377 www.hillslearning.com

Midtown East — Inlac language institute, inc — Japanese
369 Lexington Ave. #300 (bet. 40th & 41st St.)
212-867-9000

Midtown East — Japan Society — Japanese
333 E. 47th St. (bet. 1st & 2nd Ave.)
212-715-1258

Midtown East — Language House — Japanese
545 5th Ave. #310 (at 45th St.)
212-949-5455

Midtown East — PC Tech — Japanese
317 Madison Ave. #900 (at 42nd St.)
212-808-4754

Midtown East — Resort New York — Japanese
215 E. 45th St. 17 Fl. (bet. 2nd & 3rd Ave.)
212-867-6700

Chelsea — ABC Language Exchange — Japanese
146 W. 29th St. #6E (bet. 6th & 7th Ave.)
212-563-7583

Chelsea — Teen — Japanese
43A W. 13th St. (bet. 5th & 6th Ave.)
212-645-2400

Gramercy — Baruch College — Japanese
55 Lexington Ave. (bet. 24th & 25th St.)
646-312-1000

East Village — NYCNDA — Japanese

Providing immersion into the Japanese language and culture for children ages 0-6 years in a fun environment. Their activities include play, music, songs, crafts, games and story time. Visit their website for full details and additional programs. Daycare ages 3-5 years.

315 E. 5th St. #1H (bet. 1st & 2nd Ave.)
646-334-7426 www.nycnda.com

Lower Mhn — New York University — Japanese
145 4th Ave. (bet. 13th & 14th St.)
212-998-7200

Lower Mhn — Tnheca Language — Japanese
22 Harrison St. (bet. Hudson & Greenwich St.)
212-219-9893

Westchester — GoNihonGo Language — Japanese
PO Box 39 White Plains, NY 10605
914-255-5288

Westchester — Int'l Lifelong Education — Japanese
531 Central Park Ave. Scarsdale, NY 10583
914-723-7600

Upstate — Cornell University — Japanese
130 Stewart Ave. Ithaca, NY 14850
607-254-4681

Connecticut — Fairfield University — Japanese
1073 N. Benson Rd. Fairfield, CT 06824
203-254-4000

New Jersey — Japanese-American Society of New Jersey — Japanese

Their language program is taught by highly trained instructors who qualified through their specific certification program. Group and individual lessons are available on and off the premises as well as via Skype.

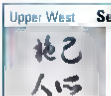
304 Morris St. 2nd Fl. Fort Lee, NJ 07024
201-461-5133 www.jasofnj.com

New Jersey — Rider University — Japanese
101 Walnut Ln. Princeton, NJ 08540
609-896-5000

TRADITIONAL

Upper West — Ikenobo Ikebana School — Ikebana
30 W. 60th St. #5K (bet. 3rd & Lexington Ave.)
212-757-6749

Upper West — Seiko Shodo — Calligraphy



Private shodo lessons by an instructor with 30 years of shodo practice and an 8th dan—the highest shodo degree. Lessons can be arranged on Tue, Thu, Sat and Sun. Monthly Rokujaku (ink painting) meetings are also held. Email se.kru5102005@gmail.com for more detail.

315 W. 81st St. (at West End Ave.)
212-247-2569 www.seikoushodou.com

Upper West — Sogetsu Ikebana School — Ikebana
201 W. 70th St. (at Amsterdam Ave.)
212-873-6115

Upper East — Urasenke Chanoyu Ctr — Sado
153 E. 69th St. (bet. 3rd & Lexington Ave.)
212-988-6161

Midtown West — Ellie's NY Floral Design — Ikebana
15 W. 44th St. 11 Fl. (bet. 5th & 6th St.)
212-661-3738

Midtown West — NIHONWASDU USA — Kimono
1410 Broadway #2618 (bet. 39th & 40th St.)
212-768-0500

Midtown West — The Nippon Club — Sado
145 W. 57th St. (bet. 6th & 7th Ave.)
212-581-2223

Midtown West — N.Y. Togei Kyoshitsu — Pottery

NY Togei Kyoshitsu has been offering Japanese ceramic classes for beginner to advanced students since 1994. They teach traditional artistic aesthetics and functionality of togei. 2.5 hour trial class is $35. Unlimited studio use for open studio members.

6 W. 30th St. 3 Fl. (bet. Broadway & 5th Ave.)
212-268-1711 www.nytogei.com

Midtown East — Lotus Books and Gifts — Ikebana
151 E. 57th St. 3 Fl. (bet. 3rd & Lexington Ave.)
212-744-5123

Chelsea — The Ohashi Institute — Shiatsu
147 W. 25th St. 6 Fl. (bet. 6th & 7th Ave.)
800-810-4180

West Village — Koho School of Semi-E — Calligraphy
64 MacDougal St. (at Houston St.)
212-673-5180

Lower Mhn — Ikebana Flowers New York — Ikebana
1133 Broadway #230 (bet. 25th & 26th St.)
212-255-3769

Lower Mhn — Kimisee Katado — Dance
225 Boulevard Glen Rock, NJ 07452
201-444-0511

Lower Mhn — The Kimono House — Kimono
102 Spring St. (nr. Thompson St.)
212-505-0232

Queens — Nosha-kai Ryukyu Dance School — Dance

The school offers Okinawan dance and singing classes in both traditional and folk styles. Singing lessons are taught using Sanshin, a traditional Okinawan 3-stringed lute. Lessons are held at a studio in NYC. Contact Junko Fisher for a free trial lesson.

242-17A Oak Park Dr. Douglaston, NY 11362
718-631-2637 www.Junkofisher.com

Japan — Ikebana International — Ikebana
mfo@ikebanany.org
212-724-7067

Japan — Dhera School — Ikebana
DheraNYC@aol.com
201-385-0353

MARTIAL ARTS

Upper West — Aikido Up Hera — Aikido
3 Henshaw St. (Riverside Dr. & Dyckman St.)
646-483-8700

Upper West — Kokushi Budo Institute — Judo
337 Riverside Dr. (bet. 105th & 106th Ave.)
212-866-4777

Upper West — Shorinryu Matsuhayashi — Karate
131 W. 72nd St. #2H (Columbus & Amsterdam)
212-875-8626

Upper West — Shotokan Karate-Do NY — Karate
2121 Broadway 4 Fl. (at 74th St.)
212-799-5500

Upper West — UWS Kenshikai Karate — Karate
525 Columbus Ave. (bet. 105th & 106th St.)
917-261-0497

Upper East — Aikido Shoho Dojo — Aikido
350 E. 92nd St. (at 1st Ave.)
646-509-9212

Upper East — Kaizen Karate Dojo — Karate
1746 3rd Ave. (at 99th St.)
212-828-5678

Upper East — Ultimate Karate USA — Karate
1950 3rd Ave. 3 Fl. (at 107th St.)
212-425-4696

Upper East — WTKO Hoshu Dojo — Karate
209 E. 83 d St. (bet. 2nd & 3rd Ave.)
212-202-4307

Midtown West — New York Bodokai — Kendo
520 6th Ave. 15 Fl. (bet. 35th & 37th St.)
917-821-1480

Midtown West — Shinjinbukan Shorin Ryu — Karate

Traditional Okinawan Karate — The Shinjinbukan School was founded by Onaga Yoshamitsu Kaicho in Okinawa, Japan. The New York Branch is a private Dojo offering classes to a selected group of students of all ages. For an appointment, contact Sensei Jimmy Mora.

339 6th Ave. #307 (bet. 55th & 56th St.)
917-400-9183 www.shinjinbukan.com

Midtown West — Shiokyokushinkai NY — Karate
260 W. 36th St. 3 Fl. (bet. 7th & 8th Ave.)
646-235-0293

Midtown East — Kenshikaikan Karate — Karate
YMCA 224 E. 47th St. (bet. 2nd & 3rd Ave.)
212-756-9600

Midtown East — KYOKUSHIN KARATE NY Branch — Karate

* State of the Art Facility Now Open on Mad son Ave
* 3 Tri-State Area Locations: Edgewater, NJ; Westchester, NY and Midtown Manhattan)
* All Ages & Abilities Welcome * KIDS FREE TRIAL CLASS * Creating Champions Since 1953

255 Madison Ave. 5 Fl. (at 39th St.)
212-957-3334 www.kkny.net

Midtown East — N.Y. Shorin Ryu Karate — Karate
131 W. 26th St. 3 Fl. (bet. 6th & 7th Ave.)
212-490-9600

Chelsea — Bond Street Dojo — Aikido
214 W. 29th St. 3 Fl. (bet. 7th & 8th Ave.)
212-477-0899

Chelsea — D Dojo — Karate
151 W. 25th St. 5 Fl. (bet. 6th & 7th Ave.)
212-537-6441

Chelsea — Eizaoryu Jujitsu Biwako — Jou Jitsu
214 W. 29th St. 3 Fl. (bet. 7th & 8th Ave.)
212-260-0627

Chelsea — New York Aikikai — Aikido
142 W. 18th St. 2 Fl. (bet. 6th & 7th Ave.)
212-242-6246

Chelsea — Shu Bodo Kai Aikido — Aikido
77 8th Ave. Gym (at 14th St.)
212-691-1378

Chelsea — Shorinji Kempo NYC Branch — Karate
151 W. 26 St. 6 Fl. (bet. 6th & 7th Ave.)
917-721-4729

Chelsea — Tiger Schulmann's — Mix
39 W. 19th St. (bet. 5th & 6th Ave.)
800-620-3571

Chelsea — U.S. Budo Kai-Kan — Karate
110 W. 14th St. 2 Fl. (bet. 6th & 7th Ave.)
212-807-7336

Chelsea — World Koeikai Karate — Karate
4 W. 16th St. 3 Fl. (bet. 5th & 6th Ave.)
212-677-9228

Chelsea — World Oyama Karate — Karate
35 W. 31st St. 3 Fl. (5th Ave. & Broadway)
212-929-7705

Chelsea — World Seido Karate — Karate
61 W. 23rd St. 2 Fl. (bet. 5th & 6th Ave.)
212-324-0511

East Village — Karate Honmo Dojo — Karate
56 E. 11th St. 11 Fl. (Broadway & University P.)
212-505-3657

East Village	**New York Jiu Jitsu**	
686 Broadway Fl#4, (at Bond St.) 212-343-6310		**Jiu Jitsu**
Lower Mhn	**Kee Zee Institute**	
54 Thomas St. (bet. Church St. & W. B way)		**Kendo**
212-406-5104		

Lower Mhn — Dishi Judo Club

Develop fitness, knowledge and confidence in a challenging and friendly atmosphere. You will learn a martial art that combines coordination, focus and the ability to NOT hurt your opponent as well as that benefits your health, self-discipline and self-defense

547 Greenwich St. (bet. Charlton & Vandam St.) — 212/865-6850 — www.o shi-judo.com — **Judo**

Brooklyn	**Aikido of Park Slope**	
556 5th Ave. (at 15th St.) 718-781-5532		**Aikido**
Brooklyn	**Japan Karate Association**	
585 5th Ave. (at 16th St.) 718-768-0345		**Karate**
Queens	**School of Tojutsu**	
475 Onderdonk Ave. Ridgewood, NY 11385 917-445-7035		**Mix**
Long Island	**NY Soo Tee Karate**	
1370A Majors Path Southampton, NY 11968 631-936-4220		**Karate**
Staten Island	**Judo & Jujitsu Dojo**	
3902 Amboy Rd. Staten Island, NY 10308 718-619-0150		**Judo**
New Jersey	**KYOKUSHIN KAKATE NJ Branch**	
360 Old River Rd. 2Fl. Edgewater, NJ 07020 212.947.3334		**Karate**

New Jersey	**Ridgewood Karate School**	
30 Cottage Pl. Ridgewood, NJ 07450 201-447-2272		**Karate**
New Jersey	**Yoshitsuse Jojutso Kai**	
434 Broadway Bayonne, NJ 07002 201-725-9019		**Jiu Jitsu**

OTHER

Upper East	**Seon Weaving Arts**	
227 E. 67th St. #E (bet. 2nd & 3rd Aves.) 212 722 2686		**Other School**
Midtown West	**Mud, Sweat & Tears**	
154 10th Ave. (at 19th St.) 212-974-9121		**Pottery**
Midtown West	**The Nippon Club**	
145 W. 57th St. (bet. 6th & 7th Ave.) 212-581-2223		**Dance**
Midtown West	**The School for Strings**	
415 W. 54th St. (bet. 9th & 10th Ave.) 212-315-0815		**Music**

Midtown East — The DOJO

The Dojo

* Athletic Arts Training Center NOW OPEN near Grand Central!
* Performance Arts: Martial Arts, Dance, Studio Rentals, Movement Studies and more
* 2500sf State of Art Facility fully equipped for Rehearsals, Auditions, Group Classes, Personal Training

215 Madison Ave. 5 Fl. (at 35th St.) — **Training Studio**

Midtown West	**Toho Shoji N.Y.**	
560 6th Ave. (bet. 36th & 37th Ave.) 212-869-7465		**Jewelry Making**

face on the banknote
~ 1,000 yen ~

HIDEYO NOGUCHI (1876-1928)

Hideyo Noguchi was an internationally known bacteriologist who discovered the agent of syphilis. Born into a poor farming family in Inawashiro, Fukushima, he accidentally burnt his left hand as a child but could not get medical treatment because of his poverty, leaving his fingers connected and immobile. When he was 13, Noguchi was able to have surgery and recovered 70% of his fingers' mobility. This motivated him to study medicine. He showed talent immediately and became a medical doctor when he was 20. He moved to the United States in 1900 to be the research assistant of Dr. Simon Flexner at the Rockefeller Institute for Medical Research. In 1913, Dr. Noguchi proved that syphilitic spirochete was the cause of paralysis. He traveled Central America and South Africa doing extensive research for a vaccine for yellow fever. While working in Africa, Dr. Noguchi caught yellow fever himself and died at the age of 51. He's been the face on the 1,000-yen banknote since 2004.

LANGUAGES CLASSES

- *Chinese*
- *Japanese*
- *Korean*
- *English*

- *Private Lessons*
- *Group Classes*
- *Interactive Events*

Hills Learning Center
380 Lexington Ave. 17th Fl.
New York, NY 10168
Bklyn. 718-381-4604 Mhn. 646-340-4977
www.hillslearning.com

Let's Learn Japanese
にほんごを学ぼう

Japanese Language Class
Spanish Class
Colligraphy Class
Chinese Class Korean Class

Japanese Class for 4 to 6 year-old kids (1/3-3/25)

International Lifelong Education (NPO)
531 Central Park Ave. #104
Scarsdale, NY 10583
914-723-7600
info@internationallifelongeducation.org
www.internationallifelongeducation.org

The Dojo
NY 265 Madison Ave. 5th Fl. @ 39th St., NYC 10016
NJ 360 Old River Rd. 2nd Fl. Edgewater, NJ 07020
212.947.3334 / www.kkny.net

USED & BRAND-NEW BOOKS • CDs • DVDs • MANGA • VIDEOGAMES BOOK-OFF

20%

Bring this coupon when you sell your items and we will increase our purchase price by 20%! Cannot be combined with other offers. Per customer.

J-POP

DVDS

MANGA

LANGUAGE STUDY GUIDES

VIDEO GAMES

JAPANESE STATIONARY

MAGAZINES

J-NOVELS

10am-8pm 7 days a week

Sell us your gomes! We buy U.S. gomes for extremely good prices!

49 W. 45th St. (bet 5th & 6th Aves)
TEL 212-695-1410 / www.bookoffusa.com

SENSEI INTERVIEW, VOL 9

"MORE THAN ANYTHING ELSE I WANT TO MOTIVATE MY STUDENTS."

Memi Miyashita (Japan Society Toyota Language Center)

What is your advice for people who want to learn Japanese?

Accepting the challenge of learning a new language requires courage, but if you are interested it definitely is worth a try. If you don't take this first step, you will never know whether you even like it or not. Language is for the purpose of communication, so just by being able to talk to people about the weather or ask how they are doing will enable you to make new connections.

What is your philosophy of teaching Japanese?

My policy is to never let the backs of my students touch their chairs. I run the class at a fast tempo so that they are leaning forward in order to not miss anything. I use humor but am strict regarding things like homework. More than anything else I want to motivate my students.

What are the unique ways of teaching Japanese at your school?

We have many unique teaching strategies, but I will just share a couple here. First is our flexible class schedule which enables people of all walks of life to attend. There are 12 different ability levels, in addition to specialized classes such as anime, business and teacher training. Also, classes are held year round in sessions of 5 or 10 weeks, allowing for continuous study.

How do you encourage students if they encounter difficulties?

Language learning is the same as pottery, in that they are both never-ending stories. They are not races, and they can be lifelong pursuits. The important thing is to never give up or be prematurely satisfied with your progress, because there's always something new to learn!

Japan Society Toyota Language Center
333 E. 47th St., New York, NY 10017
TEL: 212-715-1256 / www.japansociety.org
*Check out some of her lessons on YouTube via Japan Society's website.

MIYASHITA-SENSEI'S MINI LESSON

"Sumimasen ga, chotto..."

This is an extremely convenient expression that can literally be translated as, "I'm sorry a little bit." This is a vague way of turning someone down as you don't have to specify what the "little bit" is referring to. It might mean a lack of money, or it could be a lack of interest in the invitation or invitar. Give it a try the next time you want to gracefully decline someone's offer!

Find Your ETO Sign Online!

Eto refers to a system applied to indicate time and date, which is traditionally used in Japan. Based on Chinese zodiac signs, eto consists of twelve animal symbols, each of which is allocated to a specific year. Certain personality traits are attributed to each sign. Find your eto sign at www.chopsticksny.com.

STEPS

①Go to www.chopsticksny.com
②Choose your birth year by scrolling down the box in "Japanese Zodiacs" on the lower right side of the screen. Once you have found your eto sign, you'll see the personality of your sign.

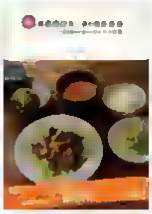
Japanese Book Ranking (data provided by Kinokuniya Bookstore)

HEALTHY COOKING AND DIET BOOKS ARE HOT

HARDCOVER TOP 5 IN JAPAN (12/6-12)

Book title	Author	Publisher
1. Moshi Koukou-yakyuu no Joshi Manager ga Drucker no "Managament" o Yondara	*Natsumi Iwasaki*	Diamondosha
2. Zoku Taishibouke! Tanita no Shain Shokudou	*Tanita*	Yamato Shobo
3. Taishibouke! Tanita no Shain Shokudou	*Tanita*	Yamato Shobo
4. Eiyou Tappuri Rakuchin! Cooking Recipe	*Mariko Tsuruta*	Gentosha
5. Akarui Kurashi no Kakei-bo 2011	*N/A*	Tokiwa Sogo Service

THE MONTHLY PICK



ZOKU TAISHIBOUKEI TANITA NO SHAIN SHOKUDOU

It is the sequel of the million-seller Taishibouke! Tanita no Shain Shokudou, which introduces healthy meals served at the corporate eatery of Tanita, a body mass index meter manufacturer. It gives a variety of easy recipes for dishes with low calories, low sodium and more vegetables. In addition, it discusses how to incorporate a healthy diet into your life. (Rank #2)

PAPERBACK TOP 5 IN JAPAN (12/6-12)

Book title	Author	Publisher
1. Golden Slumber	*Kotaro Isaka*	Sinchosha
2. Norway no Mori 1	*Haruki Murakami*	Kodansha
3. Norway no Mori 2	*Haruki Murakami*	Kodansha
4. Icchiban	*Megumi Hatakenaka*	Shinchosha
5. Seppa	*Yasuhide Saeki*	Shodensha

THE MONTHLY PICK

GOLDEN SLUMBER

It's Hitchcockian mystery from the first-rate writer Kotaro Isaka. Aoyagi is meeting his old friend Morita, when Japan's prime minister is assassinated in front of the crowd, but it is soon revealed that Aoyagi is the suspect of the assassination. He escapes from pursuit while seeking to find the truth behind the huge conspiracy and prove his innocence.
(Rank #1)

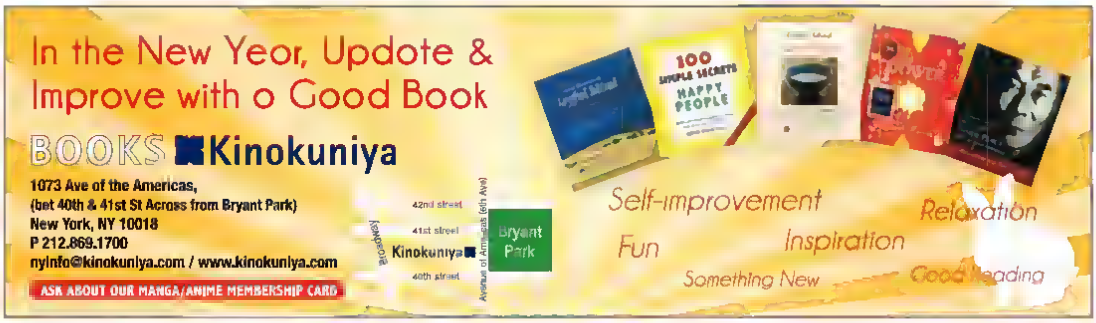
PICKS FROM KINOKUNIYA NEW YORK (ENGLISH BOOKS)

THE JAPANESE HOUSE: MATERIAL CULTURE IN THE MODERN NOME

Author Inge Daniels goes behind the doors of real Japanese homes to find out how highly private domestic lives are lived in Japan. The book examines every aspect of the home and daily life - from decoration, furniture and the tatami mat, to eating, sleeping, gift giving, recycling and worship. Highly illustrated throughout, this book will appeal to all those who are interested in Japanese culture.

ADMIRAL TOGO: NELSON OF THE EAST

Togo Heihachiro was born into a feudal Japan that had shut out foreign contact for 250 years. As a teenage samurai, he witnessed the destruction wrought upon his native land by British warships. As the legendary 'Silent Admiral', he was at the forefront of innovations in warfare, pioneering the Japanese use of modern gunnery and wireless communication. He is best known as the 'Nelson of the East' for his resounding victory over the Tsar's navy in the Russo-Japanese War.



What on Earth?

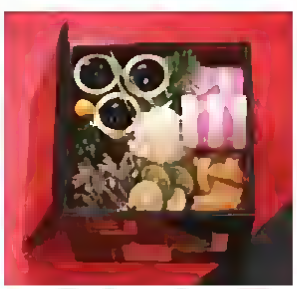
重箱

JUUBAKO

Have you ever noticed a Japanese friend or co-worker eating lunch from a stack of boxes? Welcome to the world of *juubako* a unique and fascinating element of Japanese cuisine

Juubako, literally meaning "stacked boxes", are Japanese boxes with two or more levels that can be stacked on top of each other. They are usually used as containers for food such as bento (lunch boxes), osechi ryouri (New Years cuisine) and *unajuu* (eel boxes). There are many different kinds of juubako with different shapes, sizes and number of levels. They can be made from many different kinds of materials ranging from pricey and artistic varieties with lacquer finishing and elaborate designs to simple and practical lunch boxes made from plastic. The most common juubako are square shaped, made from wood and contain two to four levels.

Juubako is thought to have evolved from Chinese hexagonal and octagonal stackable boxes called *jikirou* which were brought to Japan. The earliest written references to juubako come from the Muromachi period (1336 to 1573), but they didn't become common until around 1610 during the Edo period. At this time expensive, lacquer finished juubako were used mainly by lords and nobles while simple wooden varieties were used by commoners.



Possibly the most visible use of juubako today is in osechi ryouri (New Year's Cuisine). The multiple levels symbolize "layers of luck" for the New Year. Osechi ryouri is served in a three-level square shaped juubako, with each level containing multiple compartments. The compartments are filled with various New Year's specialty dishes such as *kuromame* (black beans), *datemaki* (sweet rolled omelet), and *kamaboko* (fish cakes). The result is a splendid and extravagant presentation filled with colors and shapes, it is a wonderful sight to behold.

Juubako have become such an integral part of Japanese life that there are a number of expressions based on the word. For example, "to clean out the corners of a juubako with a toothpick", means to split hairs, be too nit-picky or be overly concerned about small things. Also, juubako yomi (juubako reading), means a word that is read with Chinese derived pronunciation (on yomi) for the first character, and Japanese native pronunciation (kun yomi) for the second character. The word juubako of course follows this pattern with "juu" being a Chinese derived pronunciation and "bako" being a native Japanese pronunciation. Other examples of juubako yomi include, "daidokoro" (kitchen), "dango" (mochi ball), and "bangumi" (TV or radio program).

There are many ways to enjoy juubako, from simple bento lunches, to extravagant New Year's feasts, or even as a Japanese language study. Try one out, and experience this unique and beautiful piece of Japanese culture.

Tokyo Anime Freedom Tour: Indulge in Pop Culture in Tokyo

Being the capital of Japan for over 400 years and the largest city in Japan, Tokyo is the single most popular tourist destination in Japan. There are countless sightseeing spots and numerous angles to enjoy the multi faceted city, and one unique approach, which has gotten more and more popular the past few years, is to view the city as the center of anime, manga, and "otaku" subculture. (Otaku is a word used to describe the rabid anime/manga fan.) Today, many tours highlighting these aspects are well received, and among them the **Tokyo Anime Freedom Tour**, organized by H.I.S.'s Destination Japan, epitomizes the excitement of this type of tour.

It was 5 years ago that H.I.S. Destination Japan launched the tour in order to answer to the high demands for anime events taking place in Japan. The tour fixes one anime/manga festival as the main point, then other locations, events, and activities are chosen for providing deeper cultural experiences and a wider look at Japan's subculture. The upcoming Tokyo Anime Freedom Tour 2011 (March 22-30), for example highlights Tokyo International Anime Fair 2011[1] (March 24-27) and allows participants to indulge in the up-to-date information in the Japanese anime and manga world. Participants will also visit Fuji-Q Highland[2] amusement park, which has just introduced two anime-related attractions this year. Also on this tour, participants can enjoy guided shopping tours to three select locations: Akihabara[3], Harajuku, and Shibuya, all of which are full of wonders.

Each excursion on the tour is accompanied by a bilingual tour guide, but what's more unique about the Tokyo Anime Freedom Tour is that it includes an abundance of free time. "Many of the past participants enjoyed exploring the city by themselves during free time. While guiding the programmed shopping tour, we instruct them on how to buy train tickets, how to check a map, and so on until they feel comfortable wandering around the city by themselves," explains Ms. Masemi Tamura of H.I.S.'s Destination Japan.

Also, H.I.S. provides some exciting optional tours in Tokyo, including the Ghibli Museum, Asakusa Evening Walking and Kaiten Sushi (self-serve sushi from a rotating conveyer belt), Tsukiji Fish Market[4] & Sushi Breakfast, and Hot Spring Night. The Tokyo Anime Freedom Tour is programmed to access destinations that not only excite anime/manga fans but also attracts people who want in-depth cultural experiences. This explains why the tour has a lot of repeaters.

1. Surrounded by so many cool things, you will feel like getting lost in the wonderland of Akihabara. 2. At Tokyo International Anime Fair, you can enjoy an overwhelming supply of Japanese anime and manga as well as live shows. 3. Tsukiji Fish Market serves as "the stomach of Tokyo."

4 Destinations Where You Can Enjoy Unique Aspects of Japan

Tokyo International Anime Fair

It is the biggest anime and manga convention in Japan, attracting as many as 140,000 visitors. It features a trade show that has nearly 700 booths, symposium, live performances and talk shows, and an anime bazaar. It invites a lot of famous guests and talents of the anime industry, and there are booths for all the studios you love.

Fuji-Q Highland

Located in Yamanashi prefecture near the foot of Mt. Fuji, the amusement park is known for scary roller coasters and thrill rides. They have just introduced new attractions "GUNDAM THE RIDE" and "Evangelion World" that excite anime fans. Evangelion World is a pavilion with a three-dimensional bust of the well-known Eva Unit 01.

Akihabara

Often described as a futuristic city, Akihabara is the mecca of anime, manga, video games, and subcultures as well as electronics and computers. Constantly introducing something innovative and original, the place evolves all the time. The Tokyo Anime Center is located in this area as well.

Tsukiji Fish Market

Tsukiji fish market is one of the largest fish markets in the world, handling over 2,000 tons of marine products per day. It consists of an inner market where most of the wholesale business and the famous tuna auctions take place, and an outer market where retail shops and restaurants serve the public.

H.I.S.'s Destination Japan

Destination Japan is the tour service designed to give you the most exciting and memorable experiences in Japan possible, highlighting anime, games, food, fashion, music, martial arts, history and tradition. In addition to the Tokyo Anime Freedom Tour, they organize unique package tours like Japan Bonsai Tours, and the Nagano Snow Monkey 3-Day Package. For more information about the company and the Tokyo Anime Freedom Tour, go to their website:

www.destination-japan.com

QUICK & EASY
JUST A FEW CLICKS TO BUY JAPAN RAIL PASS (JR PASS) ON OUR WEBSITE!
WWW.ANAVACATIONS.COM
ANA
ANA Sales Americas
1-800-258-8686 cs@anahallousa.com

$1999 +$250 (FUEL & TAXES)
LOS ANGELES
Get $100 off for early booking
ANIME FAIR, FUJI Q HIGHLAND, TOKYO TOWER, AKIHABARA, SHIBUYA, HARAJUKU AND MORE!
JAPAN BONSAI TOUR
APR 30TH - MAY 8TH, 2011
9 DAYS/7 NIGHTS
FULL ESCORT PACKAGE
Visit our website for more information
www.destination-japan.com
1-877-385-2726
Destination Japan HIS
CST NO. 2001900-10

JAPAN POP QUIZ

During the sakoku period when Japan banned any trade with foreign countries, there was only one harbor that remained open to foreign ships. Which harbor was it?

1. Yokohama
2. Kobe
3. Nagasaki
4. Hakodate

Japan. Endless Discovery
BEAUTIFUL JAPAN
Very best of Japan in Bloom~
桜
Sakura
FULLY ESCORTED TOUR PACKAGE
Spring Elegance Tour
Following the path of the old Tokaido post road, Spring Elegance Tour 6 days will take you from the hustle and bustle of Osaka to modern megalopolis of Tokyo via Kyoto, the ancient capital and true heart of Japanese history and culture. With a stop in the Hakone National Park, Mt Fuji, Bullet Train Ride, the perfect introductory taste of Japan
$1,798 LAND TOUR
$50 Off per person with a coupon code
COUPON CODE CPS01
Please visit our website for more information.
www.JapanDeluxeTour.com
JAPAN DELUXE TOUR
CST 2045303-40
Toll Free: (800)-AT-JAPAN

(continued from page 3)

NOTABLE SHRINES YOU SHOULD VISIT WHILE IN JAPAN

ISE JINGU

Dedicated to the worship of the deity Amaterasu-omikami, Ise Jingu, or "The Grand Shrine of Ise" is the most sacred Shinto shrine in Japan. It has long been and remains a popular pilgrimage destination for Japanese with 7 million visitors each year. Ise Jingu is actually a large complex of many shrines centered around two main shrines Naiku (The Inner Shrine) and Geku (The Outer Shrine). The buildings are ceremonially rebuilt every 20 years symbolizing the Shinto belief in the impermanence of all things. The next rebuilding is scheduled for 2013.
www.isejingu.or.jp/english/

MEIJI JINGU

Located in Shibuya, Tokyo, Meiji Jingu is a Shinto shrine dedicated to the spirits of emperor Meiji and empress Shoken. The shrine is a hugely popular tourist destination and boasts the largest number of New Year's visitors of any shrine in Japan, over 3 million during the first three days of the New Year. After the emperor's death in 1912, the Japanese government commissioned the shrine to commemorate his leading role in the Meiji restoration. The shrine is located inside a 175 acre evergreen forest which is inhabited by many endangered plants and animals.
www.meijijingu.or.jp/english/

FUSHIMI INARI TAISHA

The Fushimi Inari Taisha is the head shrine for Inari, the Shinto deity of rice, agriculture, industry, fertility and foxes. Located in Fushimi, Kyoto, the shrine sits at the base of Inari Mountain and includes paths leading up the mountain to a smaller remote shrine. The paths are lined with red torii (decorative gates) that were donated by Japanese businesses that worship the deity Inari. The shrine contains large statues of foxes which are regarded as messengers of Inari.
www.inari.jp (Japanese only)

IZUMO TAISHA

Dedicated to the Shinto deity of marriage and legendary founder of Japan, Okuninushi, Izumo Taisha or "The Izumo Grand Shrine" is one of the oldest and most sacred Shinto shrines in Japan. Located in Izumo, Shimane Prefecture, the shrine is home to major festivals such as the Imperial Festival on May 14th. While the year of the shrine's establishment remains unknown, records from around 950 describe the shrine as the largest in Japan. The shrine has since been reduced in size but evidence of the original shrine, such as part of an enormous pillar have been found. During the Month of October all the Shinto Gods are thought to gather at Izumo Taisha to discuss marriages, deaths and births for the coming year.
www.izumooyashiro.or.jp (Japanese only)

40 YEARS OF EXCELLENCE

PACIFIC DELIGHT TOURS
Remarkable Journeys • Exceptional Value
www.pacificdelighttours.com (800) 221-7179

TOKYO - 4 Days/3 Nights
Daily departures 2011-2012
from $799*
Meet & Greet at airport, superior first class hotels, 3 breakfast. Tokyo Tower, Meiji Shrine, Imperial East Garden, Ginza shopping district.
Based on 2 passengers – Tour Code: CHM1JP04TY

CHINA & YANGTZE CRUISE
12 Days/11 Nights
from $1,899*
Shanghai, Yangtze River Cruise, Chongqing, Xi'an, Beijing
Includes: Hotels, most meals, sightseeing. Deluxe hotels. Victoria Cruise in stateroom with private balcony, entertainment and more.
Tour Code: CH1YS12VU

* Land only rate based on per person double occupancy and does not include transpacific air or initial arrival and final departure transfers. Preferred accommodations subject to change to similar class accommodations. All prices are subject to change without notice. CST2001314 20

CS-120810

DO YOU WANT TO MAKE YOUR DREAMS OF FINDING TRUE LOVE AND GETTING MARRIED COME TRUE?

Let's take one step forward to give you a chance to meet your ideal life partner!

忙しい貴方のために、インテレッセクラブはあります

interesseclub
A group company of Interesse International Inc.
www.interesseclub.com

Contact us by e-mail: info@interesseclub.com
New York 212 391.7767
Silicon Valley 650 218.9464
Los Angeles 310.414.4541

CHOPSTICKS NY® DISTRIBUTION LIST

Published on every 4th Friday of the month. Pick up your free copy at over 475 locations!

STREET BOX DISTRIBUTION

UPPER WEST SIDE

15 Amsterdam Ave (62nd & 61st St.) in front of Front of Schoolyard
228 Amsferdam Ave (70th & 71st St) in front of Ameritrade
377 Amsterdam Ave (78th & 79th St.) in front of Sh ning Sfar
382 Amsferdam Ave (79th & 78th St) in front of Duane Reade
502 Amsferdam Ave (84th & 85th St.) in front of West Side K ds
540 Amsterdam Ave (86th & 87th Sf) n front of CVS
642 Amsferdam Ave (91sf & 92dn Sf) in front of Miyako Sushi
685 Amsferdam Ave (93rd & 94th St.) in front of Kouzan Jepanese
695 Amsferdam Ave (94th & 93rd St) in front of Espresso Bar
262 W. 96th St (B way & Wesf End) in front of Gristedes
2355 B way (86th & 85th St.) in front of Subway Station
2221 B way (79th & 80th St) in tront of F rst Bapfist Church
1886 B way (62nd & 63rd St) in front of Lincoln Plaza Cinema
1988 B way (67th & 68th St) in front of Lowes Theater
2008 B way (68th & 69th St) in tront of Food Emporium
2700 B way (103rd & 104th St) in front of Gr stedes
2840 B way (110th & 111fh Sf) in front of Subway Station
2950 B way (115th & 116th St) in fronf of Columb a Univ

UPPER EAST SIDE

410 1st Ave (61sf & 60th Sf) in tront of Bed Bath & Beyond
1187 1st Ave (64th & 65th St) in front of Duane Reade
1206 1st Ave (65th & 66th St) in fronf of Gristedes
1331 1st Ave (71st & 72nd St) in fronf of Food Empor um
1445 1st Ave (75th & 76th St) in fronf of Starbucks
1463 1st Ave (76th & 77th St) in fronf of Duane Reade
1479 1st Ave (77th & 78th Sf) in fronf of Thai Food Bar
1513 1st Ave (79th & 80th Sf) in fronf of Vitamin Shoppe
1569 1st Ave (82nd & 81st St) in fronf of CVS
1631 1st Ave (85th & 84th St) in fronf of Starbucks
251 1st Ave. (86th & 87th St) in front of Duane Reade
1701 1st Ave (88th & 89th St) in fronf of Lu gis Restaurant
1180 2nd Ave (62nd & 63rd Sf) in fronf of Chase Bank
1223 2nd Ave. (64th & 65th St) in fronf of CVS
1299 2nd Ave (68th & 69th St) in fronf of Rite A d
1446 2nd Ave (75th & 76th St) in fronf of Gristedes
1470 2nd Ave (77th & 76th St) in fronf of TD Bank
1501 2nd Ave (78th & 79th St.) in fronf of Sushi Hana
1535 2nd Ave (80th & 79th St) in fronf of Rite Aid
1660 2nd Ave (86th & 85th St) in fronf of Food Emporium
1698 2nd Ave (88th & 87th St) in fronf of Gourmet Plaza
1678 1st Ave. (88th & 87th St) in fronf of Bull Pen

MIDTOWN WEST

1032 6th Ave (40th & 39th St) in fronf of Subway
593 10th Ave (42nd & 41sf Sf.) in fronf of CVS
656 10th Ave (46th & 45th St) in fronf of Cl nton House
814 10th Ave (54fh & 55fh St) in fronf of Coffee Shop
865 10th Ave (56th & 57th St) in fronf of CBS
871 10th Ave (57fh & 56th St) in fronf of Food Village
899 10th Ave (58th & 59th St) in fronf of John Jay College
992 10th Ave. (58th & 59th St) in fronf of John Jay College

MIDTOWN EAST

640 1st Ave. (36th & 35th St.) in tront of Condo/Manhattan Place
721 1st Ave (38th & 37th St) In tront of The Corinthian Park
675 1st Ave (49th & 48th St) in tront of Natron s Café
877 1st Ave (49th & 50th Sf) in tront of Deli
931 1st Ave. (51st & 52nd St.) in tront of Duane Reade
943 1st Ave (52nd & 51st St.) in tront of Domino's Pizza
985 1st Ava (54th & 55th St) In tront of GNC
348 1st Ave (55th & 56th Sf) in front of Sf John s Church
401 1st Ave (59th & 60th St) in tront of Food Emporium
659 2nd Ave (37fh & 36th St) In front of Midtown Tunnel
748 2nd Ave. (40th & 41st St.) In tront of Gristedes
801 2nd Ave (43rd & 42nd Sf) in front of Chase Bank
852 2nd Ave (45th & 46th St) in tront of Duane Reade
924 2nd Ave (49th & 50th St) in tront of Mafisse
980 2nd Ave (52nd & 51st Sf) n front of Second Ave Art Expo
1076 2nd Ave (57th & 56th St) in front of Duane Reade
750 3rd Ave (47th & 46th Sf.) in tront of Bank of America
800 3rd Ave (49th & 50th St) in tront of Citibank
800 3rd Ave (50th & 49th St.) in tront of Staples
850 3rd Ave (51st & 52nd St) in tront of Chase Bank
866 3rd Ave (52nd & 53rd St) in front of Wachovia Bank
900 3rd Ave (54th & 55th St) in tront of Bank of Amer ca
936 3rd Ave (56th & 57th Sf) in tront of Aflantic Bank
952 3rd Ave (57th & 58th St) in tront of Bassano Jewelry
997 3rd Ave (59th & 60th St) In tront of Clark Shoes
375 Lexington Ave (42nd & 41st St) in fronf of LOFT
425 Lexington Ave (44th & 43rd St) in fronf of Nine Wesf
459 Lexington Ave (45th & 46th St) in fronf of Mrdtown Com c
466 Lexington Ave (46th & 45th St) in fronf of Cafe Metro
500 Lexington Ave (48th & 47th St) in front of Longwood Gourmet
575 Lexington Ave (51st & 52nd St) in front of Staples
591 Lexington Ave (52nd & 51st St.) in front of Jean Louis Dav d
610 Lexingfon Ave. (53rd & 52nd St) in front of Subway Stat on
139 57th St (Lexington & 3rd Ave) in front of Vitamin Shoppe
130 59th St (Lexington & Park Ave.) in front of Banana Republic

CHELSEA

930 B'way (22nd & 23rd St) In tront of Subway Station
1123 B way (25th & 26th Sf) in front of Domain Propert es
1150 B'way (27th & 26th Sf) in tront of X-Tensions
1178 B way (28th & 27th Sf) In front of Young Town Jewelry
90 5fh Ave (14fh & 15fh Sf) in tront of Commerce Bank
100 5th Ave (15fh & 16th St) In tront of Bebe
460 6th Ave (14fh & 15fh St) in tront of Subway
568 6th Ave (16th & 15th St) in tront of Art Gallery
727 6th Ave (23rd & 24fh St.) In tront of Hardware
750 6th Ave (25fh & 24th St) in front of CVS
777 6th Ave (27fh & 26th St) in front of Sleepy s
166 8th Ave (18th & 19th St) In tront of Limo Service
269 8th Ave (23rd & 24th St.) in tront of Dunk n Donuts
300 8th Ave (25fh & 24th St) in front of Subway
322 8th Ave (26th & 27th St) in front of Gristedes
397 8th Ave (30th & 29th St) In tront of Subway
236 10th Ave (24th & 23rd St.) n front of London Terrace Statron

GRAMERCY

339 1st Ave. (20th & 19th St.)In tront ot Emerald Too
441 1sf Ave. (25th & 26 Sf) in front of NYU Medical School
388 1st Ave (26th & 27th Sf) in tront of Departmenf ot Healfh
487 1st Ave (29th & 28th St) in tront of Easf Bay D ner
540 1st Ave (32nd & 33rd St.) in fronf of NYU Medical Center
576 1st Ave (33rd & 32nd St) in front of Ronald O Perelman Bldg
591 1sf Ave (34th & 33rd St) in tront of NYU Med cal Center
622 2nd Ave (34th & 35th St) n fronf ot Capital One Bank
576 2nd Ave (32nd & 31st St) in tront of Lowes Movie Theater
586 2nd Ave (31sf & 32nd St) in tront of Lowes Movie Thaater
227 Lex ngfon Ave (33rd & 34th St) in tront of Genovese
154 Lexingfon Ave (30th & 31sf St) in front ot Moravian Church
50 Lexington Ave (25th & 26th St.) In tront ot National Guard Armory
14 Lexington Ave (22nd & 23rd St) in tront of Baruch College Bldg
297 Park Ave. S (23rd & 22nd St) in front of Subway Station
11 Madison Ave (26th & 25th St) In front of Rosenfhal
132 Madison Ave (31st & 32nd Sf) in tront of Deli
880 B way (19th & 20th Sf) In fronf of Lowes Movie Theater
115 5fh Ave. (19th & 18th St) in fronf of Nine West

WEST VILLAGE

4 W 14fh St (5th & 6th Ave) in fronf of Lucille Roberts
10 5fh Ave (8th & 9th St) in front of Le Pain Quotedien
12 Univers fy Pl (8th & 7th St.) in tront of NYU

EAST VILLAGE

3 4th Ave (8th & 9th Sf) in front of Cooper Union
65 5th Ave (13th & 14th St) in fronf ot New School Univ
253 1st Ave (14fh & 15fh Sf) in tront of CVS

Exhibition

Through January 9

The Sound of One Hand: Paintings and Calligraphy by Zen Master Hakuin

Japan Society

Ongoing exhibition, The Sound of One Hand: Paintings and Calligraphy by Zen Master Hakuin, is displaying for the first time in the West 78 of Hakuin Ekaku's scrolls gathered from collections in the United States and Japan. Hakuin was the most significant Zen artist of his time, and not only did he express the mind and heart of Zen for monks, but also reached out to an entire population with his painting and calligraphy. Japan Society is now offering $2 off the price of admission for the Chopsticks NY readers with the otoshidama ad on page 8. Children under 16 are free all times.

Location: 333 E. 47th St. (bet. 1st & 2nd Aves.)
New York, NY 10017
TEL. 212-715-1258 / www.japansociety.org

Hakuin Ekaku (1685-1768), Minju (detail). Ink on paper. 32 x 10.6 in. Chikusei Collection

January 4-22 FREE

The 6th HAFH Exhibition 2011: Emaki for Tomorrow"

Tama Art University New York Club

NY Coo Gallery

The first exhibition in 2011 at NY Coo Gallery will be "The Sixth HAFH Exhibition: Emaki for Tomorrow." This is a 27-artist group exhibition by the Tama Art University New York Club, including works by residents of New York and Japan. The concept that this exhibition is built around is emaki, short for emakimono, which literally means "picture scroll," a traditional Japanese art format that's hundreds of years old. It was often used to tell a story, it is, in a way, the forerunner of manga. The subtitle for this exhibition, "Emaki for Tomorrow," is the theme proposed by the honorary chairman of the Tama Art University New York Club, Hitoshi Nakazato, shortly before his sudden death in July 2010. Opening Reception will be held on Jan. 6 from 5-7:30 pm.

Location: 1133 Broadway Suite 335, (at 26th St.)
New York, NY 10010
TEL. 212-360-1149

Performance

January 21 FREE

Donnid Keene Center 25th Anniversary Event: Eiko & Koma Lecture & Dance Performance

Donnid Keene Center Columbia University

Award winning Japanese dance duo, Eiko & Koma, will hold a lecture and dance performance at Columbia University as a Donald Keene Center 25th Anniversary event. Their subjects are elemental, their message pitiless yet humanistic. Both their choreography and stagecraft are characterized by bold, highly theatrical strokes. Eiko & Koma want the vulnerability of their own dancing bodies to invite the audience's empathy. Awards and honors include the Samuel H. Scripps American Dance Festival Award (2004) and the Dance Magazine Award (2006) for lifetime achievement in modern dance. The event is free and open to the public. Registration is required by Jan. 19 to: donald-keene-center@columbia.edu

Location: Columbia University, Miller Theatre
2960 Broadway, (at 116th St.)
New York, NY 10027
www.keenecenter.org

Lecture/Forum/ Film/Festival

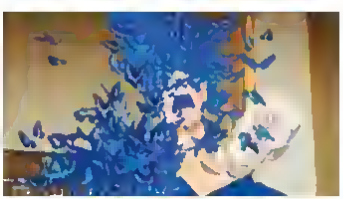
December 22

In Memriam: Satoshi Kon Film Screenings

Walter Reade Theatre

This past August, film lovers and anime fans all over the world were shocked to hear that acclaimed film director, Satoshi Kon, had died of cancer. He was only 46. The Walter Reade Theatre will briefly screen two of his classic films, *Perfect Blue* and *Paprika*, to pay tribute to one of the greatest directors of anime films, and one of the most exciting cinematic storytellers of our time. A double feature package is also available to see both films for only $18.

Location: 165 W. 65th St., (bet. Broadway & Amsterdam Ave.)
New York, 10023
TEL. 212-875-5600
www.lincolncenter.org



Paprika ©Sony Pictures / Photofest

December 29 – January 4

Screening: Summer Wars

IFC Center

Starting in December, IFC Center will be screening Mamoru Hosoda's (*The Girl Who Leapt Through Time*) sci-fi extravaganza, *Summer Wars*. Winner of the 2010 Japan Academy Prize for Animation of the Year, *Summer Wars*

tells the story of Kenji, a teenage math prodigy that stumbles upon the virtual world of Oz—a hallucinatory pixel parade of cool avatars, kung fu jackrabbits, toothy bears and a bursting rainbow of colors—that secretly regulates everything from online shopping and traffic control to national defense and nuclear launch codes. But when a devious AI program starts hijacking Oz's accounts, sowing chaos and threatening real-life destruction in its wake, Kenji and his friends must prepare for a sci-fi showdown.

Location: 323 Avenue of the Americas, (bet. W. 4th & 3rd Sts.)
New York, NY 10014
TEL: 212-924-7771
www.ifccenter.com

January 7, 14, and 21
$10 Language Lesson for Chopsticks NY Readers
Hills Learning

Instead of going to a movie on Friday night, why not take a language lesson? Language school Hills Learning is offering special classes to Chopsticks NY readers during the month of January. For a limited time only, they are offering a $10 Beginning Japanese class on Jan. 7 from 6-7pm, a $10 Beginning Korean class on Jan. 14 from 6-7pm, and a $10 Beginning Chinese class on Jan. 21 from 6-7pm. To sign up call or register through their website. Payment is accepted with any major credit card.

Location: 380 Lexington Ave
(at 42nd St.) 17th Fl.
New York, NY 10168
TEL: 212-551-7903
www.hillslearning.com

January 18
Kombu and Dashi: Lecture and Cooking Demonstration
The Gohan Society

As part of The Gohan Society's lecture series, The French Culinary Institute will be hosting a lecture on kombu (Japanese kelp) followed by a cooking demonstration on the best way to make dashi broth (Japanese stock) by Chef Toshio Suzuki of Sushi Zen. A special tasting of dashi made from different types of kombu will also be a part of the demonstration. To register, email your full name, address and phone number to rie@gohansociety.org

Location: 462 Broadway, (at Grand St.)
New York, NY 10013
TEL: 212 385-3550 (The Gohan Society)
www.gohansociety.org

January 22 -23
Pilot Baba and Keiko Aikawa Lecture in 2011 World Peace Campaign

The 2011 World Peace Campaign is a rare opportunity to participate in a two day workshop teaching and meditative training with Mahayogi Pilot Baba and Yogmata Keiko Aikawa. They achieved the highest level of enlightenment known as "Samadhi" through "tapas", a rigorous religious training through ascetic practice in a cave in the Himalayan Mountains. Throughout the course of the World Peace Campaign, there will be lectures and intensive workshops scheduled to help release stress, bring awareness to consciousness, and much more. Reservations are required as space is limited. For more information, please contact Yasushi Sasaki at 917-362-1346

Location: Hilton New York
1335 Avenue of the Americas, (bet. 53rd & 54th Sts.)
New York, NY 10019
TEL: 646-459-6500

January 28-
Opening Gregg Araki's KABOOM
IFC Film

Gregg Araki is an iconoclastic independent filmmaker ("The Doom Generation, "Nowhere," "Mysterious Skin," "Smiley Face"), and his latest film, KABOOM, will open on Jan. 28. Officially Selected for 2010 Cannes Film Festival, 2010 Toronto Film Festival, and 2011 Sundance Film Festival, the film is a wild, witty and sex-drenched horror comedy thriller. The film tells the story of Smith (Thomas Dekker), an ambisexual 18-year-old college freshman who stumbles upon a monstrous conspiracy in a seemingly idyllic Southern California seaside town. KABOOM shares key touchstones of Araki's early films, including carefully framed Pop Art-like shots, absurd Valley inflected dialogue, elements of campy gore and Araki's troupe of arrestingly sexy guys and girls. With his sophisticated synthesis of various experiments in tone and cinematography, Araki has reached a new level of artistic maturity.

Info: www.ifc.com

Thomas Dekker as SMITH in KABOOM, directed by Gregg Araki. Photo by Marianne Williams. An IFC Films release.

Event

December 22
Hakkaisan Sake Holiday Party
Hakkaisan

Hakkaisan Sake invites you to a wonderful evening of sake tasting, featuring four kinds of Hakkaisan Sake: Hakkaisan Ginjo, Hakkaisan Tokubetsu Junmai, Hakkaisan Honjozo and, as a special treat, the chance to sample their Hakkaisan Nama Genshu which is not available for sale in the U.S. Japanese restaurant, Sakagura, will be serving five dishes to pair with their delicious sake including an "omusubi" style rice ball made with Nugata Uonuma Koshihikari rice. As an added bonus, guests will also receive a beautiful ceramic "Guinomi Kagami Mochi" sake cup hand crafted by noted ceramic artist, Misato Fukuoka. Cost is $75 and reservations are required. This event is limited to 40 people.

Location: Sakagura
211 E. 43rd St., (bet. 2nd & 3rd Aves.)
New York, NY 10017
TEL: 212-953-7253 / www.hakkaisan.com

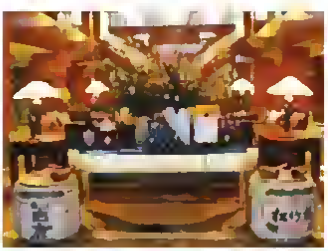
December 31
Shinto Lecture in English followed by the Great Purification Ritual
International Shinto Foundation (ISF)

Shinto priest and ISF New York officer Masafumi Nakanishi will give an introductory Shinto lecture in English entitled, Ritual Calendar at Shinto Shrines throughout Japan. The lecture begins at 6:30pm and will be followed by the Great Purification Ritual. The ceremony is intended to cleanse the body of sin and impurity that has accumulated during the year. Reservation by email or fax is required.

Location: 300 W. 55th St., Suite 20 B, (at 8th Ave.)
New York, NY 10019
TEL: 212-686-9117

FAX. 212-686 7111
NewYork@shinto.org

January 1
Free New Year's Holy Sake
Kitano Hotel
Omiki (Holy Sake) is traditionally offered to the gods and then consumed as part of the New Year's purification ritual. Kitano Hotel will carry on this tradition and offer omiki to customers. On New Years day, from 9am until supplies last, omiki will be served free of charge to all customers. Customers staying the night, visiting the hotel restaurant, and even those just coming to pick up a hotel guest are welcome to join in.
Location: 66 Park Ave., (at 38th St.)
New York, NY 11016
TEL: 212-885-7000 / www.kitano.com



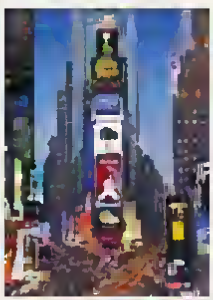
January 1
Hatsumoude
International Shinto Foundation (ISF)
The popular Japanese custom Hatsumoude is the first shrine visit of the New Year. ISF New York will be open to anyone who wants to come visit, and take part in this meaningful and fascinating tradition from Dec. 31 midnight-2am, and Jan. 1, 2 and 3 from 9am to 5pm.
Location: 300 W. 55th St., Suite 20-B (at 8th Ave.)
New York, NY 10019
TEL: 212-686-9117 / FAX. 212-686-7111
NewYork@shinto.org

January 22
Makiko Itoh: Bento Book Signing & Demonstration
Kinokuniya Bookstore
In conjunction with Kodansha Publishing, author Makiko Itoh will make an appearance at Kinokuniya Bookstore and present her methods for making bento from her book, "The Just Bento Cookbook. Everyday Lunches to Go." Let Makiko Itoh, the Net's leading bento blogger, get you started on your bento journey with 25 bento menus and over 150 delicious recipes, both Japanese and Western. Treats include Sukiyaki style Beef Don-bun bento, Egg wrapped Sushi bento, Spanish Omelette bento and much more. Her book includes comprehensive, practical bento making guidelines including choosing a box, menu-planning, speed and safety tips along with staple ingredients. Her timelines help streamline your morning preparation and her book includes a glossary of Japanese ingredients. Don't miss this great presentation/demonstration and book signing at Kinokuniya Bookstore.
Location: 1073 Avenue of the Americas, (bet. 40th & 41st Sts.)
New York, NY 10018
TEL: 212-869-1700

Event Feature

Make Your New Year's Countdown Celebration More Exciting with the Times Square Ball App

Countdown Entertainment / TOSHIBA



Attracting millions of people and being broadcast around the world, the New Year's countdown celebration in Times Square is undeniably one of the most exciting events of the year. Before New Year's Eve, Times Square Alliance and Countdown Entertainment will launch the free app "Times Square Ball App" for iPhone and Android to make the users' New Year's celebration more exciting.

Developed by Countdown Entertainment and officially sponsored by TOSHIBA, Japan's leading home electronics company and the provider of TOSHIBA Vision screens in Times Square, the app is equipped with numerous functions that boost your countdown experience by streaming live video, providing useful and up-to-date information about Times Square, and allowing you to login to Facebook, Twitter, and Foursquare, to name a few. If you'd like to browse other events going on that day, go to New Year's Eve Events. If you want to see the images of the New Year's event, go to Ball & Numeral Fact Pics. If you want to brag about your knowledge of the countdown, you can secretly check Ball & Numeral Fact Sheet, Ball History, and New Year's Eve History in advance.

You can set the countdown clock to over 20 time zones including Tokyo, London and Paris, so you can share the excitement with your friends and families overseas.

There is another thrilling option. If you send the photo images you took via the "Photos" function in the app, there is a chance that the images will be shown on the Toshiba Vision screen during the celebration.

To download, search "Times Square Ball App."

January 24-February 4

Limited Offer: Hudson Restaurant Week Menu

Komegashi, Komegashi too

Japanese restaurants in Jersey City, Komegashi and Komegashi too will participate in Hudson Restaurant Week this winter. During this period, Komegashi will serve 3 course lunch for $13 and dinner for $28 and at Komegashi too the lunch will be served for $15 and dinner for $35. Enjoy the great deals that are about 25% off their regular prices. For details and reservations, call each restaurant.

Location: Komegashi
103 Montgomery St., (bet. Warren & Washington Sts.)
Jersey City, NJ 07302
TEL. 201-433-4567
Komegashi too
99 Town Square Pl., Jersey City, NJ 07310
TEL. 201-533-8888
Info: www.komegashi.com

Happenings

Free Sake or Wine with Dinner

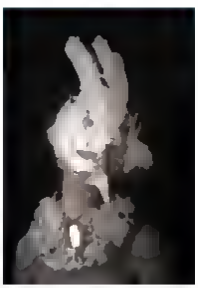
gowasabi

Serving delicious Japanese food since 2003, the beloved Astoria restaurant, gowasabi is now offering one free glass of house sake (hot or cold) or house red wine for dine-in customers during dinnertime only. They offer many dinner special sushi and sashimi combination plates, so how about trying one with a glass of sake.

Location: 34-02 30th Ave., (at 34th St.), Astoria, NY 11103
TEL. 718-204-7354
www.gowasabinstoria.com

Origomu Contest: Create Original Accessory and Protect Environment

Origomu



Origomu is a project that encourages environmental awareness through creating art-wear/necklaces from plastic six-pack rings, which threaten the lives of thousands of shore birds and marine animals around the world. The Origomu project teaches how to create beautiful accessories on their website and through workshops as well as propagate their activity through exhibitions and contests. Currently, they are holding an Origomu Contest. The first prize winner will receive $5,000, the second prize will be $2,000 and the third prize will be $1,000. For more info about the contest, go to their website: http://www.origomu.com/participate.php

You can submit your designs by uploading them on the website. Submission deadline is Jan. 31.

Info: www.origomu.com
www.origomu.com/participate.php (For submission)
www.origomu.com/angomers.php (To view artworks)
TEL. 212-459-5968

New Year's Sake Tasting Menu

Kappe Seke House

Kappa Sake House, where Tokyo meets Brooklyn, serves home-style Japanese cuisine arranged by the owner Fumiko Akiyama. This New Year's Eve they will offer a special Sake Tasting Prix Fixe Dinner. Enjoy 4 varieties of sake paired with 4 courses (includes dessert) of seasonal home-style cooking and enter the New Year in style. Reservations are required.

Location: 388 5th Ave., (bet. 6th and 7th Sts.)
Brooklyn, NY 11215
TEL. 718-832-2970
www.kappasakehouse.com

New Japanese Convenience Store Opening in Williamsburg

Midori Ya

Midori Ya, a new Japanese convenience store located in Williamsburg, Brooklyn, will be opening its doors to the public by the end of December. Conveniently located two blocks away from the L train Bedford Ave. station, Midori Ya will specialize in Japanese groceries, bento, baked goods, beauty products and much more!

Location: 167 N. 9th St. (bet. Bedford & Driggs Aves.)
Brooklyn, NY 11211
TEL. 718-599-4690

New Year Sale and Celebration

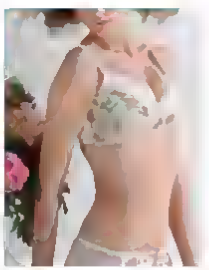
Mitsuwa Marketplace

Towards the end of the year, Mitsuwa carries everything you could possibly need for your New Year's celebration. They have over 120 kinds of ingredients for osechi ryouri (New Year's Dishes) such as kamaboko (fish cakes), date maki (egg and fish roll), kinton (mashed chestnuts), kuromame (black beans), and tazukuri (dried sardines), as well as other foods such as kagami mochi (New Year's mochi) freshly pounded noshi mochi (flat rectangular mochi), and toshikoshi soba (year crossing soba noodles). Mitsuwa also stocks fresh seafood delivered direct from Japan such as, king crab, kazunoko (herring roe), tako (octopus), ikura (salmon roe), karashi mentaiko (spicy cod roe). From the meat section they offer kuro sawa beef steaks, yakiniku (Korean barbeque) and shabu shabu. During Mitsuwa's New Year's Celebration, you can enjoy Japanese traditions and activities as you shop. As the store opens at 10am on Jan. 1, there will be a Taiko performance by Taiko Masala and the first 300 customers will receive a rabbit (the 2011 zodiac animal) ornament. The main event of the celebration, from 12pm, is the annual "Mochi Tsuki" or pounding rice to make mochi, which children can participate in. Mitsuwa is open every day during the holidays. From Dec. 25 to Jan. 2 shuttle buses will run on a holiday schedule, leaving from Port Authority every 30 minutes.

Location: 595 River Rd.
Edgewater, NJ 07020
TEL. 201-941-9113
www.mitsuwa.com/english

Winter Clearance Sale: Up to 70% off Custom Fit Lingerie

Ripplu



Custom fit lingerie store, Ripplu is holding a winter clearance sale from Jan. 5 to 31. Push up bras from Bradelis New York such as the "Milky Flora" 3/4 cup bra will be on sale for $50 (regular price $68). The premium lift up bra "Victoria" will be 30% off (regular price $120). Matching panties also available at sale prices. Styles like camisol and baby doll from famous brands are discounted up to 70% off. Call in advance for fittings during the sale period. Purchased sale items can be custom altered after the sale ends from February. Bring in this article or the ad on pg. 42 and you can get a free sample of special lingerie detergent and $5 off purchases over $50 (excluding sale items).

Location: 66 Madison Ave., (bet. 27th & 28th Sts.)
New York, NY 10016
TEL. 212-599-2223
www.ripplu.com

Festive "Kohaku Mochi" Giveaway for the New Year

Makari

To celebrate the New Year, Japanese antique shop, Makari will be having a special giveaway of Kohaku Mochi (rice cakes) for the first 50 visitors of their store in the beginning of 2011. Kohaku, literally meaning "red & white", are festive colors often associated with o-shogatsu (Japanese New Year) and is used to decorate rice cakes served during the New Year's holiday. Makari will be closed on Jan. 1, 2 & 3, but will reopen on Jan. 4.

Location: 97 3rd Ave., (bet. 12th & 13th Sts.)
New York, NY 10003
TEL: 212-995-5888 / www.themakari.com

Introducing Winter Appetizers With Seasonal Ingredients

Sushi Zen

Winter is here and sushi restaurant, Sushi Zen is now serving appetizers specifically for the winter season. Among their selection of items is the popular seasonal dish everyone has been waiting for, tora fugu (blow fish). Please come and try their other seasonal dishes, which include sweet shrimp, Pacific cod, and an assortment of hot pots.

Location: 108 W. 44th St., (bet. 6th & 7th Aves.)
New York, NY 10036
TEL: 212-302-0707

Free Registration for Daycare Session

NYCNDA, LLC (NYC Let's Play in Japanese)

NYCNDA, Japanese learning center for children, offers Manhattan's only Japanese daycare (hoikuen). Their hoikuen program incorporates elements from both nursery and preschool programs addressing ages 18 months – 5 years old in speech development & communication, social skills, toilet training, literacy for beginning, intermediate and advanced levels, while also teaching the Japanese language and culture with fun activities that include music & rhythm, creative art, crafts, storytelling, and dance and movement. Now when you register for their January–March 2011 session, they are going to waive the registration fee (a value of $40). Come join NYCNDA for a trial and meet their friendly staff. For more details on registration, please email info@nycnda.com.

Location: 315 E. 5th St., #1H, (bet. 1st & 2nd Aves.)
New York, NY 10003
www.nycnda.com / info@nycnda.com

Free Pain Therapy Diagnosis

Doin Center

Doin Center, located in the heart of Midtown Manhattan, is the go to place to alleviate body aches, pains, and restore pre-injury flexibility. To start the New Year off feeling better, why not give yourself the gift of a pain free body? The Doin Center is offering a free diagnosis to find the root of your pain and help get rid of it. Call for a free consultation.

Location: 141 E. 55th St., 2E, (bet. Lexington & 3rd Aves.)
New York, NY 10022
TEL: 212-697-9114
www.doinseitai.com

Budo Bootcamp

Kyokushin Karate

Kyokushin Karate is introducing a unique, high performance training program, which includes a challenging core curriculum to strengthen the Mind, Body & Spirit through personalized athletic conditioning and martial arts technique. This 3-week program will be available starting Jan. 4 to jumpstart the New Year. No experience is necessary. Call or email for any inquiries and registration.

Location: 265 Madison Ave., 5Fl., (at 39th St.)
New York, NY 10016
TEL: 212-947-3334 / www.kyokushinkarate.com

New Year's Eve Limited Edition Ramen

Ramen Kuhnya

To celebrate the New Year holiday, newly opened Ramen Kuboya will be offering a New Years Eve Special Ramen that will only be made available on Dec. 31! No information about this limited edition ramen has been disclosed and its flavor is shrouded in mystery. You'll have to show up at the restaurant on Dec. 31 to find out what it is. Celebrate the beginning of 2011 with Kuboya's special ramen. The NYE Special Ramen will be served for $9.

Location: 536 E. 5th St., Ste 2, (bet. Avenues A & B)
New York, NY 10009
TEL: 212-777-7010
www.kuboyanyc.com

Three Big Deals from Japanese Online Shopping Site

JSHOPPERS.com

The biggest Japanese online shopping site targeting the foreign market, JSHOPPERS.com carries over 50,000 items, serving 500,000 customers in 90 different countries. They provide Japanese crafts, clever gadgets, convenient and chic kitchen utensils, sleek stationery, toys, beauty and health products, clothes and even food. They are currently offering three great deals for their customers. When you spend more than 6,000 yen (approx. $70.59 with the exchange rate of $1= 85yen), you get free shipping and handling. Every Wednesday, they refresh the items of The Week's Special Bargains, which are offered at 30% off. Also, fashion items from the IMAGE line are on sale and you'll enjoy as much as 45% discount. Enjoy a convenient and wallet-friendly shopping experience at JSHOPPERS.com.

Info: www.jshoppers.com
info_en@jshoppers.com
twitter.com/JSHOPPERS_com

Chopsticks NY Exclusive: Sizzling Kinme-dai Sugata-yaki at 50% Off

Innkayn

Robatayaki is a traditional style of charcoal grilling enjoyed in Japan for years. The robatayaki specialty restaurant in Times Square, Inakaya, is now serving *Kinme-dai* (golden eye snapper) which is in season. It is actually the only place in New York where people can enjoy the fish as sugatayaki (grilled whole fish), which has plump

white meat that can serve up to two or three people at least. Until Jan 25, Inakaya offers 50% off Kinme dai exclusively for Chopsticks NY readers. Don't forget to bring the coupon on page 24. They have just added 10 extra seats and can now serve more customers. They will be open New Year's Eve and New Year's Day.

Location: 231 W. 40th St., (bet. 7th & 8th Aves.)
New York, NY 10018
TEL: 212-354 2195
www.inakayany.com

50% Off Orioka During Happy Hour and Holiday Special Deal

Sushi Lounge

Sushi Lounge, known for their variety of delicious ramen, udon noodles and sushi, is now offering 50% off on sake cocktails and beer during happy hour (starting at 10pm). From Dec. 20 to Jan. 10, their happy hour prices will be extended all day long! Now you can enjoy both their all-day-long discounted sushi (minimum order of $16 before discount) and Happy Hour drinks during the holiday season. If you bring in the New Year's Otoshidama coupon on page 24, you can receive the deal until Jan. 31.

Location: 132 St. Mark's Pl., (Corner of 8th St. & Ave. A)
New York, NY 10009
TEL: 212-598 1188
www.sushiloungenyc.com

50% Off Drinks at Japanese Bakery in SoHo

Rheon Café

Rheon Cafe, known for its hand made croissants, breads and pastries, is now offering a wintertime promotion. All drinks, except for bottled drinks are 50% off with purchase of a sandwich or salad from 3pm until closing. Also, they have just renovated their back yard and equipped it with a heating system. Enjoy their comfort cafe menu and bright sunlight on the heated terrace.

Location: 189 Spring St., (bet. Sullivan & Thompson Sts.)
New York, NY 10012
TEL: 212-966-7040
www.rheoncafe.com

Three Discount Options at New Sushi Restaurant

Konomi Sushi

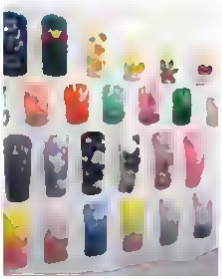
Celebrating its grand opening, Konomi Sushi on the Upper East Side is offering 50% off all regular rolls, sushi and sashimi and 25% off chef's special rolls from Sunday through Thursday (dine-in only). Also, until the end of January, they are offering another discount exclusively for Chopsticks NY readers. On Fridays and Saturdays, 10% discount on total bill. Mention Chopsticks NY to redeem the offer. The discounts apply only for dine in customers, and different promotions cannot be combined.

Location: 1817 2nd Ave., (at 94th St.)
New York, NY 10128
TEL: 212-289-2710
www.konomisushi.com

15% Discount on Japanese Nail Art

Salon Serenity

Located in K-Town, Salon Serenity is one of the few salons in New York which specializes in 1D, 2D, and 3D nail art. For a limited time only, they are offering a 15% discount on Japanese nail art. Offer is valid until Jan. 31 and an appointment is required. Send a text message to 917 528 1624 for an appointment.



Location: 18 W. 33rd St., (bet. 5th Ave. & Broadway)
New York, NY 10001
TEL: 212-971-0944
www.serenitysalonnyc.com

$15 Off for Chopsticks NY Readers

Your True Self

During the month of January, Your True Self is offering promotion for Chopsticks NY readers. If you book two sessions you get both at a discount price of $60 (Reg. $75). Shiatsu produces immediate relief from stress, enhances blood circulation and energy flow throughout the body, and assists the body's natural process of releasing toxins. The practitioner of the salon is the daughter of a master Reiki practitioner. She was trained in Japan and has over 20 years of experience. To redeem this offer mention Chopsticks NY upon making an appointment. The appointment can be made by phone only.

Location: 501 Seminary Row, (at Amsterdam Ave.)
New York, NY 10027
TEL: 212-678-4251
http://web.me.com/yukikatokemoto/Shiatsu

Matcha Green Tea Recipe Contest with the Introduction of New Matcha Products

Maeda-en

In addition to their popular Matcha Green Tea Powder Universal Quality, they're introducing two new lines, Ceremonial Quality and Culinary Quality. The Ceremonial Quality highlights exquisite aroma, sweetness, and colors of high quality matcha green tea, and the Culinary Quality realizes a reasonable price for use in cooking while maintaining the genuine matcha flavor. With this new release, Maeda-en will hold an Original Recipe Contest. To participate in the contest, send your original recipe using their Matcha Green Tea Powder Culinary Quality until Jan. 11, 2011. The Grand Prize winner will receive $500 and all the entrants will receive a prize as well. Go to their website www.maeda-en.com for details.

Location: 16591 Millikan Ave.
Irvine, CA 92606
Info: www.maeda-en.com

entertainment ★ music

TAK MATSUMOTO OF B'Z RECEIVES GRAMMY NOMINATION

BY VICTORIA GOLDENBERG

Takahiro Matsumoto is a household name in Japan, where he's the acclaimed guitarist of the country's most successful rock band B'z. In the United States, he's barely known. Still, the American music industry has recognized his accomplishments over the years, such as by including him in the Hollywood RockWalk. On December 2, Matsumoto received a Grammy nomination for *Take Your Pick*, his instrumental collaboration with American jazz-fusion musician Larry Carlton.

"Tak" Matsumoto started out as a session guitarist and solo musician in the early 1980's before he received a tape of Koshi Inaba, an aspiring math teacher, singing. Matsumoto and Inaba met and formed B'z, a hard rock duo in the vein of Led Zeppelin and Aerosmith. After their modest 1988 debut, the two soon became arguably Japan's biggest rock band ever. They are far by the best-selling Japanese music act of all time, and they hold the record for most consecutive #1 singles at 43 and counting. Matsumoto and Inaba are both popular artists on their own, having maintained successful solo careers on top of their work together. Although B'z is less prolific and popular than it was in the 1990's, the band maintains a large, loyal fanbase—the fan club alone has 560,000 people—and keeps bringing in new generations of audiences after more than 20 years in the business.

B'z has only made small gestures towards the American market, such as touring the West Coast in 2002 and selling some music on the U.S. iTunes. But the band and Matsumoto himself are recognized in the hard rock world, partly because Tak can shred with the best of the Western guitar wizards. In 2007, Matsumoto and Inaba became the first—and thus far, only—Asian artists to add their signatures and handprints to Hollywood's RockWalk, which recognizes influential rock musicians. Matsumoto is the only Asian musician who has created a Signature Model Les Paul guitar for the prestigious Gibson brand, and he has customized more Gibson guitar models than any other artist in the world. One of his many ambitious solo projects was 2004's Tak Matsumoto Group, an Eastern-Western fusion band including renowned American musicians Eric Martin, Jack Blades and Brian Tichy.

Matsumoto met Carlton in 2007. Their partnership culminated in Take Your Pick, which came out worldwide in June 2010. The album is an all-instrumental recording containing an even split of songs written by Carlton and Matsumoto and a smooth blend of their jazz and rock tastes. It reached #2 on the Oricon charts, and the accompanying nationwide tour was a hit, as well. *Take Your Pick* was considered for nomination in nine categories, but ultimately it was selected for just Best Pop Instrumental Album. Carlton, who is legendary for his solo career has already won three Grammys in his career of more than 40 years, but this nomination is Matsumoto's first. The Grammy Awards will take place on Feb. 13 in Los Angeles.

Victoria Goldenberg is a freelance music journalist. Her work has appeared in purple SKY, The Aquarian Weekly and more.

A comprehensive list of 122 brands

www.sake-guide.com

- Write reviews about your favorite sake, shochu and Japanese craft beer
- Search sake by the grade
- Post upcoming sake events
- Browse a sake event listing in NYC

ADVERTISEMENT

Kick Off the New Year With Stylish and Functional Gifts from Japan

Pot & Shot Cup Set (360ml Pot & 2 shot cups)

Hand crafted from Akita cedar this set provides insulation to keep your drink warm or cold and reduces condensation. The cedar fragrance will add flavor to any alcoholic beverage.
¥11,000 ($129.41)

Rice Ball and Lightly Pickled Vegetable Maker

This elegant ceramic container is stylish and multi-functional. It can make onigiri (rice balls) or tsukemono (lightly pickled vegetables) and it can be used for serving food as a side dish. ¥3,500 ($41.18)

Susu Hand Drying Ball

Innovative design and super absorbing power makes drying your hands a breeze. Soft and cute and fun to use, it is the perfect accessory for your bathroom or kitchen. Available in pink, green and blue.
¥1,480 ($17.41)

Wooden Accessories Case

This handsome wooden case provides shaped hollows that are perfect for storing everyday items such as glasses, pens and watches. Sand blasted by hand and lacquer finished, it is available in three colors.
¥10,000 ($117.65)

Japanese Gift Dragon (incense set)

This gorgeous set features a traditional dragon design and includes three kinds of incense (Japanese wisteria, Japanese cypress and sandalwood) and an incense stand. Symbolic of awe and respect in the orient, the dragon is sure to bring good fortune and happiness to its owner.
¥3,800 ($44.71)

Rolo Flower Vase

Consisting of five inter-locking parts, this stylish cast iron set from Yamagata prefecture can produce many arrangements. Choose how many pieces to use and how to position them. ¥15,000 ($176.47)

Clair Series, Beer Mug, Beruku

This much loved item is a big hit in Japan. High ion effects from the tin in this mug will purify your beer, making it smoother and more delicious. How about getting more flavor out of your drink?
¥10,000 ($117.65)

*The dollar-yen exchange rate used here is $1=¥85

JSHOPPERS.com

3 BONUSES from JSHOPPERS.com
- Spend over ¥6,000 and get free shipping and handling!
- The special bargains of the week. 30% off (updated every Wednesday at noon)
- Japanese fashion items up to 60% off

JSHOPPERS Search

twitter.com/JSHOPPERS_com
info_en@jshoppers.com

House Tofu with Tomato & Herb Sauce

More Recipes:
house-foods.com

INGREDIENTS (Serves 4)

- 1 (14 oz) package House Foods Organic Tofu Firm
- 2 tsp thyme
- 2 Tbsp fresh basil, chopped
- 1 medium tomato, chopped
- 2 Tbsp olives, chopped
- ½ cup sherry vinegar
- ¾ cup olive oil

USE THIS!

HOW TO COOK!

1. Cut Tofu into 4 pieces.
2. Grill or sauté Tofu until golden brown on both sides
3. Mix all remaining ingredients in a small bowl
4. Pour the sauce from the small bowl into the pan and over Tofu
5. Cook together for 1 minute. Serve hot.

TOFU, it's SOY good.

The best thing SOY ever did.

Having soybean as a main ingredient, Tofu is a Superfood!
House Tofu products contain a high concentration of essential nutrients that can attribute to a healthy lifestyle. Often celebrated in the vegetarian world, Tofu is now increasingly enjoyed by many other diverse groups.
Now you know why Tofu is SOY good for you.

House Foods www.house-foods.com